



## DAIRY-FREE RECIPE

*using* DFDU TASTY STYLE SHERDS

### TASTY LOADED ZUCCHINI BOATS

**Servings:** 2

**Ingredients:**

- 2 Zucchini's, sliced in half horizontally and hollowed with a spoon
- 4 Cherry Tomatoes, sliced
- ½ cup Cooked White Beans
- 1 tbsp Red Onion, finely diced
- DFDU Tasty Cheese, sprinkled
- 2 tbsp Passata
- ½ tsp Paprika
- ½ tsp Cumin
- ¼ tsp Garlic Powder
- Fresh Parsley, optional upon serving
- DFDU Sour Cream, optional drizzle upon serving

**Method:**

1. Preheat oven to 180 degrees and prepare a baking dish.
2. Top zucchini's with cherry tomatoes, white beans and red onion. Sprinkle with tasty style shreds.
3. Combine passata with paprika, cumin and garlic powder in a small bowl. Spread out on top of zucchini boats.
4. Bake for 20-25 minutes or until zucchini's are tender.
5. Serve with the option to sprinkle with parsley and drizzle with sour cream style.



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