



Zucchini Boats for a Crowd made with Rustlin' Rob's Salsa Fresca

Ingredients:

- ½ lb ground beef
- 10 large zucchini's
- 1 (15 oz) can black beans, drained and rinsed
- 1 cup cooked brown rice
- 1 cup [Rustlin' Rob's Salsa Fresca](#)
- 1 red bell pepper, cored and diced
- ½ red onion, diced
- ½ cup corn kernels
- 1 jalapeno (or poblano pepper), cored and diced
- 1 tbsp + 1 tsp olive oil
- 2 cups Monterey jack cheese, shredded
- salt to taste

Directions:

1. Start by greasing 2 9x13" casserole, dishes then set aside. Slice each zucchini in half lengthwise. Using a metal teaspoon, hollow out the center of each zucchini. Lightly brush the tops with one teaspoon of olive oil then place them skin side down in the casserole dish.
2. Brown the ground beef over medium heat and then drain.
3. Add a tablespoon of olive oil in a large skillet. Add the onion and peppers, cook for 2-3 minutes. Then add the rice, corn, beans, and Rustlin' Rob's Salsa Fresca. Stir everything together and continue to cook for about 5 minutes; then remove the skillet from heat and set aside.
4. Preheat the oven to 400°. Add salt for taste to the filling. Spoon the filling inside of each zucchini until they are all full. Sprinkle each one with cheese then arrange them in the dish and cover with foil. Bake in the oven for 25 minutes then remove the foil and set the oven to broil. Cook them for 5 more minutes, until the cheese is bubbly and golden brown.
5. Allow them to cool for 5-10 minutes

If you are cooking for the family use 5 zucchini and freeze the rest of your filling. You can stuff zucchini later or use in stuffed peppers.