



## Pesto Quinoa and Barley Stuffed Zucchini

### Ingredients:

- 4 zucchini
- 1 package Nature's Earthly Choice™ Quinoa and Barley
- 1 cup shredded mozzarella cheese (plus more for topping)
- 1/3 cup pesto
- 1 pint cherry or grape tomatoes, halved
- Salt and pepper
- Olive oil
- Parsley

### Directions:

1. Preheat the oven to 375 degrees Fahrenheit. Cut the zucchini lengthwise and scoop out the flesh, leaving about 1/2 inch. Place in a greased baking dish, drizzle with olive oil, and season with salt and pepper.
2. In a large bowl, combine the quinoa and barley, mozzarella cheese, and pesto. Scoop into the zucchini and top with mozzarella.
3. Bake for 10 minutes. Add the tomatoes, then bake for 15 minutes or until the zucchini is tender. Garnish with fresh parsley and serve.