



FIORI DI ZUCCA CON RICOTTA
(Zucchini Flowers Stuffed with Ricotta)

Ingredients:

- 40 zucchini flowers *
- 500 gr. fresh ricotta
- 1 (red or yellow) pepper
- 3 tomatoes
- 1 small eggplant
- 1 onion
- 2 zucchini
- 1 tablespoon chopped parsley
- 10 tablespoons extra virgin olive oil
- salt and pepper

Directions:

Preheat oven to 375 degrees Fahrenheit.

Mince all the vegetables (except zucchini flowers) and place in a large pan with extra virgin olive oil. Cook until soft and add salt and pepper to taste.

Mix the vegetables with ricotta (after vegetables have cooled to room temperature) and stuff the flowers with this mixture. Place them in an oven proof dish that has been drizzled with a little extra virgin olive oil.

Bake for 20 minutes.

* If you are unable to find zucchini flowers, you can remove the seeds from another zucchini and put the vegetable stuffing in it.