

## **Organic Zucchini “Stuffed” with Vine Ripe Tomato & Mozzarella**

Extra virgin olive oil, for brushing baking sheet

2 medium zucchini

Coarse salt and ground pepper to taste

2-3 vine ripe tomatoes, diced small

1/4 teaspoon chopped fresh cilantro leaves

1/4 teaspoon chopped fresh mint leaves

1/4 teaspoon red wine vinegar or to taste

5 ounces fresh mozzarella, torn into 1-inch pieces

**Method:** Preheat oven to 400 degrees. Brush a rimmed baking sheet with olive oil. Halve zucchini lengthwise and scrape out seeds. Place, cut side up, on sheet and season with salt and pepper. In a small bowl, combine tomatoes, herbs, and vinegar; season with salt and pepper. Top zucchini with tomato mixture. Bake until zucchini is tender, about 20 minutes. Heat broiler, with rack in top position. Top zucchini with mozzarella. Broil until cheese is brown and bubbling, 1 to 2 minutes; serve immediately.