Stuffed Zucchini with Fresh Herbs & Walnuts

By Simply Creative Chef Rob Scott

-2 Medium Zucchini
-Kosher Salt
-1/3 cup of Panko Breadcrumbs
-1 Tomato, Chopped
-2 tbsp. of Chopped Fresh Parsley
-2 tbsp. of Chopped Fresh Dill
-2 tbsp. Chopped Walnuts
-1 Clove Garlic, Minced
-2 tbsp. Extra-Virgin Olive Oil, plus more for drizzling
-Freshly Ground Pepper

1. **Preheat the oven to 425° and line a small baking dish with foil.**
2. **Halve the zucchini lengthwise and scoop out the seeds, leaving a ¼-inch-thick shell; season with salt.**
3. **Combine the panko, tomato, parsley, dill, walnuts, garlic and olive oil in a medium bowl.**
4. **Season with salt and pepper.**
5. **Spoon the panko mixture into the zucchini and arrange in the baking dish; drizzle with olive oil.**
6. **Bake until the zucchini is tender, and the panko mixture is golden, 25 to 30 minutes**