

Miso Stuffed Zucchini



Ready in 35 minutes

Serves 2

Ingredients

- 0.5 oz Miso Crystals (just less of ¼ cup)
- ½ cup maple syrup candied walnuts
- 1 green zucchini
- 1 golden zucchini
- 1 teaspoon lemon juice
- 1 tablespoon coconut oil

Preparation

1. Cut both zucchinis into 2 inch chunks and hollow out the middle of each piece.
2. On a cutting board, chop zucchini pulp with walnuts.
3. Add lemon juice, Miso Crystals and coconut oil, chop again to combine.
4. Stuff zucchini pieces and bake on a cast iron pan for 25 min, 325 degrees F.