

# Quick & Easy

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## THE COSTCO WAY

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### **Hidden Valley® Ranch Zucchini Dinghies**

Makes 6 servings

#### **Ingredients:**

4 small zucchinis (6 to 7 inches long)

1 Tbsp olive oil

1 cup onion, diced

½ lb ground turkey

½ tsp kosher salt, or to taste

1 cup canned diced tomatoes, with juice

¼ cup Hidden Valley® Homestyle Ranch® Dressing

½ cup mozzarella cheese, grated

#### **Instructions:**

Preheat oven to 375 F. Spray a baking sheet with nonstick cooking spray. Cut zucchini in half lengthwise. Using a small spoon, scoop the center of each half to create a long channel. Be careful not to remove too much or scoop too close to the edge. Dice the removed zucchini meat. Set aside. Place the zucchini halves hollowed-out side down on the prepared baking sheet. Bake for 15 minutes.

Meanwhile, heat oil in a large skillet over medium. Add zucchini meat, onion, ground turkey and salt. Cook, stirring occasionally, for 10 minutes, or until most of the liquid evaporates. Add tomatoes and ranch dressing to the turkey mixture. Cook for an additional 5 minutes.

Carefully flip over the baked zucchini halves. Spoon turkey mixture into the hollowed-out channels. Evenly sprinkle mozzarella on top of each half. Bake for an additional 20 minutes with zucchini facing up. Serve immediately.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

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