

Squash Boats

Makes 4 squash boats

Courtesy of Wegmans Chef Llewellyn Correia, for demo July 10th, 2015

These boats can be made with any number of variations of hummus, cheese, prepared sauce or salsa, and garnish.

2 medium zucchini

2 medium yellow squash

¼ cup herb basting oil (see above)

Salt and ground black pepper to taste

½ cup hummus (see recipe above)

¼ cup crumbled feta

2 tablespoons premade basil pesto

¼ cup marinated roasted red tomatoes (available in any supermarket)

1. Preheat the grill to medium.
2. Trim the ends of the squash and zucchini and cut in half lengthwise. Use a spoon to scoop out the seeds and some of the flesh of each squash half, making each into a kind of boat.
3. Brush the insides of the squash and zucchini halves with the basting oil; season with salt and pepper. Grill the halves, cut side down, 4-5 min, uncovered, until the edges are caramelized. Transfer the finished squash to a clean plate or cutting board.
4. Fill each squash with 2 tablespoons of the hummus; top with spoonfuls of feta, pesto, and roasted tomatoes, to create a pretty layered topping. Serve warm.

Recipe courtesy of Wegmans Chef Llewellyn Correia

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