

## **Merquez Sausage Zucchini Boats**

### Ingredients:

1/2 Tsp	cumin seed
1/2 Tsp	coriander seed
1/2 Tsp	fennel seed
1 Tsp	paprika*
1/2 - 1 Tsp	cayenne pepper
1 1/2 Tsp	Kosher salt**
1 lb	Porter Farms ground lamb
2 Tbsp	olive oil, plus more for drizzling and preparing baking sheet
3	cloves garlic
3/4 cup	diced red bell pepper
2-4 Tbsp	fresh cilantro, finely chopped
4 oz	fresh goat cheese, crumbled
2	medium size Porter Farms Organic Zucchini, halved
1/2 cup	bread crumbs***
	salt and pepper to taste

### Directions:

#### *Sausage*

- In a cast-iron skillet over low heat, toast cumin seeds, coriander seeds and fennel seeds until fragrant, 1 to 2 minutes. Transfer warm spices to a spice grinder or use a mortar and pestle to pound them until fine. Combine with the salt, paprika and cayenne pepper; set aside.
- In a nonstick pan over medium heat add the ground lamb. Cook for 5 to 6 minutes stirring occasionally to break up into small pieces. Drain off fat.
- Add the spice mixture to the ground lamb and cook for an additional 1 to 2 minutes. Transfer mixture to a bowl and set aside. Using a paper towel, wipe the pan clean.

#### *Filling*

- Heat 2 tablespoons olive oil in pan over medium heat. Add red bell pepper and garlic and cook until soft, but do not allow garlic to brown. You may want to add the pepper and cook for a few minutes before adding the garlic.
- Stir in the sausage mixture, combining for a couple minutes until homogenous.
- Remove from heat and stir in goat cheese and cilantro. Add salt and pepper as desired.

#### *Assembling*

- Preheat oven to 375°F. Line a baking sheet with aluminum foil and lightly coat it with olive oil.
- Hollow out a three-quarter inch deep well in the center of each squash half. Place each piece on the prepared baking sheet, cut side up. Season with salt and black pepper. Fill each with 1/4 of the filling mixture. Top each with breadcrumbs and lightly drizzle with olive oil.
- Bake in the preheated oven until filling is golden and squash is tender. About 30 minutes. Bon appetit.

#### *Chef Notes:*

- \* Hungarian paprika is wonderful to have in your spice collection and works very well with this recipe.  
\*\* I use Himalayan salt  
\*\*\* I prefer Panko breadcrumbs.

