

## Stuffed Summer Squash

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Serves 4

4 round or long summer squash or zucchini  
Salt and pepper, to taste  
2 tablespoons olive oil  
1 shallot, finely chopped  
1 stalk celery, chopped  
1 carrot, grated  
3/4 pound ground veal  
1/2 cup ricotta cheese  
1 egg, lightly beaten  
2 tablespoons chopped fresh parsley  
Extra olive oil (for sprinkling)  
1/4 cup water (for the pan)

1. Set the oven at 350 degrees. Have on hand a 9-by-13-inch baking dish.
2. With a teaspoon, scoop out the flesh of the squashes or zucchini. Chop it coarsely. Transfer 1 1/2 cups of the flesh to a bowl (use the remaining flesh in a vegetable stew or soup recipe). Sprinkle the hollowed squashes with salt and pepper and turn them open side down on a cutting board.
3. In a skillet, heat the olive oil over medium heat. Add the shallot and cook, stirring, for 2 minutes. Add the celery and carrot, and continue cooking for 2 minutes. Add the squash flesh and cook for 3 minutes more.
4. Turn up the heat and add the ground veal. Cook, stirring often, for 4 to 5 minutes, or until the meat is cooked through. Sprinkle with salt and pepper.
5. Remove the skillet from the heat. Let it cool slightly. Stir in the ricotta, egg, and parsley.
6. Fill the hollowed shells with the stuffing mixture. Set the filled shells in the baking dish. Sprinkle with olive oil and add the water to the dish. Bake the squashes for 35 to 40 minutes or until the shells are tender when pierced with a skewer.