

# Chicken & Bacon Zucchini Boats

This version of the recipe is going to focus on a Chicken Bacon Ranch style, but feel free to customize it to fit your family's taste buds!

**Course** Main Dish  
**Cuisine** Italian

|                 |                  |                  |
|-----------------|------------------|------------------|
| <b>Servings</b> | <b>Prep Time</b> | <b>Cook Time</b> |
| 2 PEOPLE        | 15 MINUTES       | 20 MINUTES       |

## Ingredients

- 1 large Zucchini
- 4 tbsp Ragu 4 Cheese Sauce
- 1 cup Mozzarella Cheese
- 1 cup Cooked Chicken Patties
- 2 tbsp Chopped Onion
- 4 tbsp Bacon Bits
- 1 tbsp olive oil
- 1 1/2 tbsp Butter
- 1/4 tsp Garlic Powder
- 1/2 tsp Oregano

## Instructions

1. Cut zucchini in half and remove seeds.

2. Melt butter, and combine with olive oil. Liberally brush mixture onto zucchini halves.

3. Sprinkle oregano to desired taste.

4. Add 4 Cheese Sauce, chicken, bacon pieces, onion, and finally the cheese.

5. Bake at 400 degrees for about 20 minutes and enjoy!