

THIS OLD BUTCHER SHOPPE

FRESH LOCAL MEATS

Buffalo Chicken Dip

Gifted By: Mama and Papa Roosa

Ingredients:

3 chicken breasts
16 oz cream cheese
1 cup Franks Red Hot
2 cups sharp cheddar

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FRESH LOCAL MEATS

Stuffed Zucchini and Bell Peppers

Gifted By: Mama and Papa Roosa

Ingredients:

2 tbsp olive oil
1 small onion, grated
¼ cup chopped fresh Italian parsley leaves
1 large egg
3 tbsp ketchup
3 garlic cloves, minced
1 tsp salt
¼ tsp freshly ground black pepper
⅓ cup grated Pecorino Romano
¼ cup dried plain bread crumbs
1 lb ground turkey, preferably dark meat

2 zucchinis, ends removed, halved lengthwise and crosswise
1 short orange bell pepper, halved and seeded
1 short red bell pepper, halved and seeded
1 short yellow bell pepper, halved and seeded
1½ cups marinara sauce

Directions:

Boil chicken breasts. Set aside. In a bowl, combine cream cheese, hot sauce, and 1 cup of cheese. Shred the chicken breasts. Mix the chicken into the cream cheese mixture. Put the dip in a glass pan and sprinkle 1 cup of cheese over the top. Bake at 375° for 20 minutes.

Directions:

Preheat oven to 400 degrees. Lightly drizzle olive oil into a 13 by 9-inch baking dish and set aside. Whisk the onion, parsley, egg, ketchup, garlic, salt, and pepper in a large bowl until combined. Stir in the cheese and bread crumbs. Stir in the turkey. Cover and refrigerate. Using a melon baller or spoon, carefully scrape out the seeds and inner flesh from the zucchini, leaving 1/8-inch thick shells. Fill the zucchini and pepper halves with the turkey mixture, dividing equally and mounding slightly. Arrange the stuffed vegetables in the baking dish. Pour the marinara sauce over the stuffed vegetables. Bake until the vegetables are tender and beginning to brown, and a thermometer inserted into the filling registers 165°, about 45 minutes. Transfer the stuffed vegetables to a platter and serve.