

## Jalapeno Popper Zucchini Boats

### Ingredients:

2-3 large or 4 small zucchini, halved lengthwise  
1 tbsp olive oil  
Kosher salt to taste  
Freshly ground black pepper to taste  
8 oz cream cheese, softened  
2 cups shredded chicken  
1 cup shredded Monterey jack, divided  
1 cup shredded cheddar, divided  
6 strips bacon, cooked and crumbled  
2 jalapenos, seeds removed and diced  
1 tsp garlic powder

### Instructions:

1. Preheat oven to 350°F.
2. Score zucchini (like you would an avocado) and scoop out insides, reserve for later.
3. Place zucchini halves cut side up into 9 x 13 baking dish. Drizzle with oil and season with salt and pepper.
4. Bake until zucchini turns bright green and begins to soften, about 15-20 minutes.
5. In a large bowl, combine cream cheese, shredded chicken, ½ cup of each cheese, bacon, jalapenos, and garlic powder. Season with salt and pepper. Fold in reserved zucchini pieces.
6. Spoon filling into zucchini and top with remaining ½ cup of each cheese.
7. Bake until cheese is melted, about 15 minutes.

