Baked Zucchini filled with Tomato-Ricotta Sauce

Makes 1 portion
Preparation time approx. 45 minutes

Ingredients

- 300 g ZENTIS Vegan Bolognese
- 1 zucchini
- 50 g grated cheese

Method

1. Halve the zucchini and scrape out the seeds with a spoon
2. Put the hollowed-out zucchini in an oven dish, fill with ZENTIS Tomato-Ricotta Sauce and sprinkle with cheese
3. Bake in a preheated oven at 190 °C for approximately 30 minutes, until the cheese is golden brown