



Zucchini Boats

Zucchini is versatile veggies, which are great for roasting, dipping, and stuffing. Try these easy-to-make zucchini boats filled with ground beef, cheese, and loads of flavor.

Ages: 3–5 years
Makes: 6 servings

Prep time: 20 minutes
Cook time: 20 minutes

the INGREDIENTS

Nonstick cooking spray

3 zucchinis (10 oz), fresh, small, halved, hollowed center (wash zucchini under running water before cutting)

11 oz beef, ground, 90% lean, fresh or frozen, thawed

1 Tbsp taco seasoning, low-sodium

3 Tbsp water

¼ cup + 1 Tbsp cheddar cheese, reduced-fat, shredded

the DIRECTIONS

1. Wash hands with soap and water for at least 20 seconds.
2. Preheat oven to 400 °F.
3. Spray baking sheet with nonstick cooking spray.
4. Remove the ends from each zucchini. Cut in half lengthwise. Using a spoon, hollow out the inside of each zucchini half.
5. Place zucchini on the baking sheet, skin side down. Bake for 10 minutes. Heat to an internal temperature of 140 °F or higher for at least 15 seconds. Remove from the oven.
6. While zucchini is roasting in the oven, brown ground beef in a small skillet on medium-high heat. When beef is no longer pink, about 5–7 minutes, add taco seasoning and water. Stir. Cook for 3 minutes, or until taco seasoning and water have cooked into the beef. Heat to an internal temperature of 165 °F or higher for at least 15 seconds. Remove from heat. Wash hands after touching uncooked ground beef.
7. Add cheese to seasoned beef. Stir.
8. Place ⅓ cup (1½ oz) taco meat in each zucchini boat.
9. Place zucchini boats in the oven. Bake for 7 minutes. Heat to an internal temperature of 140 °F or higher for at least 15 seconds.
10. Serve 1 zucchini boat. Serve immediately, or keep warm at 140 °F or higher.



the
NUTRITION INFORMATION

1 Zucchini Boat

Nutrients	Amount
Calories	111
Total Fat	6 g
Saturated Fat	2 g
Cholesterol	38 mg
Sodium	136 mg
Total Carbohydrate	2 g
Dietary Fiber	0 g
Total Sugars	3 g
Includes Added Sugars	N/A
Protein	13 g
Vitamin D	N/A
Calcium	14 mg
Iron	1 mg
Potassium	N/A

N/A = Data not available

Source: Team Nutrition CACFP Easy
Recipe Project

TeamNutrition.USDA.gov

the
CACFP CREDITING INFORMATION

¼ cup vegetable
1 ½ oz eq meat/meat alternate

the
CHEF TIPS

- **Contains milk (cheddar cheese).**
Taco seasoning can be a hidden source of common allergens, which include milk, peanuts, tree nuts, eggs, fish, shellfish, soy, wheat, and sesame.
- Serve a variety of foods during the week to balance out an occasional meal that may be higher in sodium or saturated fat.





Zucchini Boats

Zucchini is a versatile veggie, which is great for roasting, dipping, and stuffing. Try these easy-to-make zucchini boats filled with ground beef, cheese, and loads of flavor.

AGES: 3–5 years

PREP TIME: 40 minutes

COOK TIME: 30 minutes

CACFP CREDITING INFORMATION

¼ cup vegetable

1 ½ oz eq meat/meat alternate

SOURCE

Team Nutrition CACFP Easy Recipe Project

TeamNutrition.USDA.gov

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					1 Wash hands with soap and water for at least 20 seconds.
					2 Preheat oven to 400 °F.
Nonstick cooking spray		3 sprays		4 sprays	3 Spray steam table pan with nonstick cooking spray. Set aside. For 25 servings , use 1 full steam table pan (12" x 20" x 2½") and 1 half steam table pan (10⅜" x 12¾ x 2½"). For 50 servings , use 2 full steam table pans (12" x 20" x 2½").

INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
Zucchini, fresh, small, halved, hollowed center* (wash zucchini under running water before cutting)	2 lb 10 oz	12½	5 lb 4 oz	25	<p>4 Remove the ends from each zucchini. Cut in half lengthwise. Using a spoon, hollow out the inside of each zucchini half.</p>
					<p>5 Place zucchini on the steam table pan, skin side down. Bake for 10 minutes. Heat to an internal temperature of 140 °F or higher for at least 15 seconds. Remove from the oven.</p>
Beef, ground, 90% lean, fresh or frozen, thawed	2 lb 14 oz		5 lb 12 oz		<p>6 While zucchini is roasting in the oven, brown ground beef in skillet on medium-high heat. When beef is no longer pink, about 10–15 minutes, add taco seasoning and water. Stir. Cook for 5 minutes, or until taco seasoning and water have cooked into the beef. Remove from heat. Heat to 165 °F or higher for at least 15 seconds. Wash hands after touching uncooked ground beef. For 25 servings, use a large skillet. For 50 servings, use an extra-large skillet or tilt skillet.</p>
Taco seasoning, low-sodium		¼ cup		½ cup	
Water	6 fl oz	¾ cup	12 fl oz	1½ cups	
Cheddar cheese, reduced-fat, shredded	3⅞ oz	¾ cup	6¼ oz	1½ cup + 1 Tbsp	<p>7 Add cheese to seasoned beef. Stir.</p>
					<p>8 Place ⅓ cup (1½ oz) taco meat in each zucchini boat.</p>



INGREDIENTS	25 SERVINGS		50 SERVINGS		DIRECTIONS
	Weight	Measure	Weight	Measure	
					9 Place zucchini boats in the oven. Bake for 7 minutes. Heat to an internal temperature of 140 °F or higher for at least 15 seconds.
					10 Serve 1 zucchini boat. Serve immediately, or keep warm at 140 °F or higher.

*See Marketing Guide



NUTRITION INFORMATION

1 Zucchini Boat

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Iron	1 mg
Potassium	N/A

N/A = Data not available

*MARKETING GUIDE

Food as Purchased for	25 Servings	50 Servings
Zucchini, fresh	2 lb 13 oz	5 lb 10 oz

NOTES

- **Contains milk (cheddar cheese).** Taco seasoning can be a hidden source of common allergens, which include milk, peanuts, tree nuts, eggs, fish, shellfish, soy, wheat, and sesame.
- Serve a variety of foods during the week to balance out an occasional meal that may be higher in sodium or saturated fat.

YIELD/VOLUME

25 Servings	50 Servings
Weight: 5 lb 1 oz Yield: 25 Zucchini Boats	Weight: 10 lb 2 oz Yield: 50 Zucchini Boats