**Italian Stuffed Zucchini**

**Ingredients**

* 6 medium zucchini
* 1/8 cup shallots, diced
* 8 tablespoons of Challenge Butter, divided
* 2 cloves of crushed garlic
* 1 teaspoons of dried Italian herbs
* 1/4 cup of sundried tomatoes packaged in oil, drained and diced
* 6 ounces of Challenge Cream Cheese
* 4 turkey Italian sausage links, casings removed
* ½ cup of mushrooms, diced
* ½ cup of diced fresh tomato
* 3/4 cup of panko crumbs
* 1/2 cup of grated parmesan cheese
* Diced fresh herbs for garnish

**Directions**

1. Preheat oven to 400 degrees.
2. Cut zucchini in half. Scoop out the seeds and inside of zucchini to create a shell.
3. In a medium size skillet, sauté shallots and 2 teaspoons of butter over medium heat until they are tender, about 4 minutes. Add crushed garlic, herbs and sundried tomatoes and cook for an additional 1-2 minutes. Fill the bottom of each zucchini shell with cream cheese mixture.
4. Clean out skillet, and add sausage and mushrooms to pan. Cook until sausage is no longer pink, about 5 minutes. Spoon sausage filling over cream cheese filled zucchini shells. Top with diced tomatoes.
5. In a small bowl, combine panko crumbs and parmesan cheese. Melt the remaining 6 tablespoons of butter and stir into crumb mixture. Sprinkle crumb mixture on top of the stuffed zucchini.
6. Place into preheated oven and bake until zucchini has softened and the top is golden brown.
7. Sprinkle tops of zucchini with fresh herbs before serving.