

# Buffalo Chicken Stuffed Zucchini

- 1 Huge Zucchini (or several smaller ones)
- 2 Cups Shredded Rotisserie Chicken
- ½ Bar of Cream Cheese
- ¾ Cup Grated Sharp Cheddar (with an additional ¼ to ½ cup in reserve)
- ¼ Cup Franks Buffalo Wing Sauce
- ½ Cup Chopped Scallions
- Olive Oil, Salt, and Black Pepper

Cut the zucchini(s) in half the long way and scoop out the seeds to make a canoe. Brush the halves with olive oil and season with salt and pepper.

Mix the rest of the ingredients (except for the reserved cheddar) and stuff it into the zucchini(s). Sprinkle the rest of the cheese on top and bake for 30-40 minutes.