Cheesy Taco Jackfruit Stuffed Zucchini
Inspired by Recipe Runner Cheesy Taco Stuffed Zucchini Boats

Ingredients
3 medium zucchini, cut in half
1 can jackfruit, drained
1/3 cup onion, diced
1 clove garlic, grated
1 teaspoon chili powder
1 teaspoon ground cumin
¼ teaspoon oregano
Salt and pepper to taste
4 ounce diced green chiles
1 cup brown rice
¾ cup salsa, divided
½ cup shredded Colby-jack, cheddar or pepper jack cheese
½ cup tomatoes, chopped

Instructions
1. Preheat oven to 400 degrees.
2. Place ¼ cup salsa in the bottom of a large baking dish.
3. Use a small spoon or metal ½ teaspoon to hollow out the center of the zucchini halves. Then place them cut side up in the prepared dish. Leave approximately ¼ inch thick shell on each half.
4. Put jackfruit in a paper towel or clean rag and ring out extra water.
5. Heat a large skillet over medium heat and spray with oil. Add in the onion and cook for approximately 2 minutes.
6. Add the jackfruit, cook until jackfruit is a little dry. Then add in garlic, spices, green chilies, brown rice, and remaining salsa.
7. Mix everything together until combined and cook until heated through. Approximately 3-5 minutes.
8. Divide the mixture equally into the hollowed zucchini boats pressing firmly.
9. Top with cheese then cover with foil and bake 25-35 minutes or until cheese is melted and zucchini is cooked through.