

# Courgette Crocodile



## Ingredients

- 100g orzo pasta or any other small pasta shapes, cooked
- 1 large courgette, cut in half
- 1 small onion, finely diced
- 1 clove of garlic, crushed
- 1 tin of chopped tomatoes
- 1 tin of tuna, drained
- 1 tin of sweetcorn
- 100g cheddar cheese, grated
- 1 tbsp of olive oil
- A cherry tomato, halved
- A black olive, halved.

## Method

1. Preheat oven to 180°C / 160 fan / gas mark 4
2. Take your courgette halves and scoop out the middle using a tablespoon. Put the scooped courgette into a bowl to use later.
3. You need to give your crocodile some teeth! Cut zig-zag shapes about half way down the courgette with a butter knife. Do this on both halves.
4. Brush the courgettes with a little oil, inside and out. Place both halves on a baking dish and bake for about 10 minutes until they are soft but still holding their shape and colour.
5. Ask your grown-up helper to take the courgette halves out of the oven and leave them to cool a little while you make the stuffing.
6. Heat a tablespoon of oil in the frying pan on a medium heat. Add the chopped onion and garlic and sizzle until they are soft. Then add the chopped tomatoes, the cooked orzo pasta, tuna, scooped courgette and half the cheddar cheese, mix well and remove from the heat.
7. Once the mixture has cooled slightly, you need to stuff your courgette. Carefully fill the bottom half of the courgette with some of the stuffing and the rest of the cheese.
8. Place the other half of the courgette on top. Spoon the rest of the stuffing around the courgette for the crocodile to swim in.
9. Finally, make some crocodile eyes by placing on the cherry tomato halves with black olive slices as pupils. You can use a little cream cheese to help stick them on. You could even cut out some crocodile feet from any leftover courgette slices and use any left-over olive slices as nostrils.