



# Keto Philly Cheesesteak Zucchini Boats

Zucchini Boats are one of our favorite easy Keto dinners! Sometimes our little kids won't eat the zucchini. But they'll always eat the insides! We've done Philly cheesesteak, cheddar broccoli, and chicken salad!

What will you put in yours?

## Recipe:

- 3 Medium Zucchini
- 2 T Melted Butter
- 1 C Diced Steak
- ½ C Diced Green Pepper
- ¼ C Diced Red Onions
- ½ C Alfredo Sauce (we used Rao's)
- 5 Slices Provolone Cheese



Slice 3 Zucchini in half, scoop out the center with a spoon.  
Melt 2 T Butter and spread in zucchini.  
Mix steak, green pepper, onions and alfredo sauce together.  
Spread between 6 boats.  
Bake at 350 for 30 minutes or until zucchini are at desired tenderness.

## The Keto Dad Tips and Tricks:

- Save the insides and use that in your stuffing!
- Prep the insides in advance to save time for dinner prep.
- Fill these boats with Philly cheesesteak ingredients, broccoli and cheddar, chicken salad, or any other combo!
- You can also air fry these or cook them on the grill!

Makes 6 Zucchini Boats, 3 servings

Calories: 327, Fat: 22g, Carbs: 8g, Fiber: 2g, (Net Carbs 6) Protein: 24g

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