

# FOOD



## Stuffed Zucchini

### Ingredients

- 1 pound sausage
- 1 cup dry bread crumbs
- 1 clove garlic, minced
- 1 (32 ounce) jar spaghetti sauce
- 1/2 cup grated Parmesan cheese
- 1/2 cup shredded mozzarella cheese

### Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Trim stems from zucchini and slice lengthwise. Scoop out seeds and put in bowl. Mix seeds with sausage, garlic, bread crumbs, and parmesan cheese.
3. Stuff squash with sausage mixture and place in 9x13 inch baking pan. Pour sauce over squash and cover pan with foil.
4. Bake in preheated oven for 45 minutes, or until sausage is cooked. Remove foil and cover with mozzarella cheese. Cook until cheese is melted.



## Lime Chicken Soft Tacos

### Ingredients:

- 1 1/2 pounds skinless, boneless chicken breast meat - cubed
- 1/8 cup red wine vinegar
- 1/2 lime, juiced
- 1 teaspoon white sugar
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 green onions, chopped
- 2 cloves garlic, minced
- 1 teaspoon dried oregano
- 10 (6 inch) flour tortillas
- 1 tomato, diced
- 1/4 cup shredded lettuce
- 1/4 cup shredded Monterey Jack cheese
- 1/4 cup salsa

### Directions:

1. Saute chicken in a medium saucepan over medium high heat for about 20 minutes. Add vinegar, lime juice, sugar, salt, pepper, green onion, garlic and oregano. Simmer for an extra 10 minutes.
2. Heat an iron skillet over medium heat. Place a tortilla in the pan, warm, and turn over to heat the other side. Repeat with remaining tortillas. Serve lime chicken mixture in warm tortillas topped with tomato, lettuce, cheese and salsa.



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