

Preheat the oven to 180°C.

Wash the mazzancolle and place them in a pot of boiling water for 10 minutes.

Drain the mazzancolle and place them in a bowl of cold water.

Cut the mazzancolle in half and scoop out the flesh.

Place the mazzancolle shells on a baking tray and bake for 10 minutes.

In the meantime, mix together the mazzancolle flesh, basil, parsley, garlic, salt, and pepper.

Stuff the mazzancolle shells with the filling and bake for another 10 minutes.

Serve the mazzancolle hot with the green sauce.