

Zucchini Rollups

- Prep Time: 10 minutes
- Cook Time: 35 minutes
- Total Time: 45 minutes
- Servings: 3



Ingredients:

- 3 zucchini, sliced lengthwise
- 1 teaspoon Stonemill Iodized Salt, divided
- 1½ teaspoons Stonemill Ground Black Pepper, divided
- 2 tablespoons Carlini Extra Virgin Olive Oil
- ½ cup Simply Nature Organic Baby Spinach, finely chopped
- 2 cloves garlic, minced
- ½ cup Priano Part Skim Milk Ricotta Cheese*
- ¼ cup Chef's Cupboard Plain Bread Crumbs
- 1 cup Priano Chunky Marinara Pasta Sauce
- ½ cup Happy Farms Shredded Mozzarella Cheese
- ¼ cup Priano Shredded Parmesan Cheese

***These are Seasonal items that are only in stores for a limited time and may no longer be available.**

Directions:

1. Preheat grill to medium heat. Preheat oven to 375°.
2. In a medium bowl, combine zucchini, ½ teaspoon salt, 1 teaspoon black pepper and olive oil. Grill 1 minute per side to soften. Reserve and allow to cool.
3. In a medium bowl, combine ½ teaspoon salt, ½ teaspoon black pepper, spinach, garlic, ricotta cheese and bread crumbs. Spread spinach mixture over zucchini slices. Roll the zucchini up and place seam side down in a casserole dish. Cover with pasta sauce and top with mozzarella and parmesan cheese. Bake for 30 minutes or until bubbly.



Recipe Courtesy of:
ALDI Test Kitchen