

Ricotta Zucchini Rolls



Serves
8

Ingredients

8-OZ OF WHOLE MILK RICOTTA
2-LEMONS, ZESTED AND 1 PEEL CUT INTO TWISTS
2 LARGE ZUCCHINI CUT INTO WIDE STRIPS 1/8"
RED PEPPER FLAKES
2 1/2 TSP EVO

FOR THE SAUCE

4 MEDIUM RED BELL PEPPERS-ROASTED
2 CLOVES GARLIC
SALT & FRESH GROUND BLACK PEPPER TO TASTE
[1/2-Jar Tomato Basil Sauce](#)

Preparation Instructions

In a large mixing bowl mix the ricotta with the lemon zest, red pepper flakes and salt and pepper to taste. Mix all well until smooth. Heat the grill or grill saute pan, using a mandolin or a y-shape vegetable peeler, cut into wide strips. Brush the zucchini strips with olive oil. Put onto the grill or grill pan and heat until grill marks show or heated through. Remove to a rack and let cool.

Lay zucchini strips on a flat surface and place 1 tbs of the ricotta mixture on one end and roll up.

Cut bell peppers in half and remove seeds and stems. Brush with olive oil and lay flat side down on a baking sheet. Roast in a 400 degree oven until the skins are brown and the peppers are soft. Transfer to a blender or food processor. Add garlic and salt and pepper and blend to a smooth consistency. Spoon sauce onto a small plate and place a few of the zucchini wraps standing up. Note You can

also use a strip of zucchini skin to wrap around the roll to help close it. Or put sauce in a plastic squeeze bottle and make swirls one each roll up. garnish with lemon peel twists. You can also do this in a casserole dish.