

GRILLED ZUCCHINI ROLL-UPS



Stuffed with ricotta, sundried tomatoes, and basil, these healthy zucchini rolls are a light—and low-carb—summer app.

Total Time: 30 Minutes

Prep: 15 Minutes

Cook: 6 minutes

Level: Easy

Makes: 4 Servings

INGREDIENTS

3 large zucchini, sliced into 1/4"-thick strips

3 tbsp. extra-virgin olive oil, divided

Kosher salt

Freshly ground black pepper

1 c. ricotta

Pinch of crushed red pepper flakes

1/3 c. chopped sun-dried tomatoes

1 tbsp. freshly chopped basil

DIRECTIONS

- 1 Heat grill to high.
- 2 Toss zucchini with 2 tbsp olive oil and season with salt and pepper.
- 3 Grill until charred and tender, 3 minutes per side.
- 4 Stir together ricotta, remaining tablespoon olive oil, and crushed red peppers and season with salt and pepper. Spread a layer of ricotta on zucchini and sprinkle with sun-dried tomatoes and basil
- 5 Tightly roll up and serve.

(adapted from: Delish.com by Lyndsay Funston)

