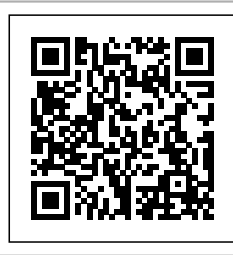


Rollatini



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Recipe by: Laura Vitale

Serves 6

Prep Time: 20 minutes

Cook Time: 45 minutes

Ingredients

- __ 4 Medium Size Zucchini (or a mix of zucchini and eggplant) thinly sliced and laid on paper towels for a few minutes
- __ 8 oz of Whole Milk Ricotta
- __ 1 Egg
- __ Fresh Chopped Basil
- __ 1 tsp of Italian Seasoning
- __ Handful of Grated Parm
- __ 1/2 cup of Diced Provolone or Mozz (or a combo of both)
- __ 3 cups of Marinara Sauce
- __ Olive Oil

For the topping:

- __ 1/2 cup of Fresh Mozzarella, thinly sliced of grated
- __ Handful of parm
- __ 1/2 cup of Panko Bread Crumbs mixed with 2 tbsp of Olive Oil

1) Preheat your oven to 375 degrees, line a few baking sheets with parchment paper, then lay the zucchini with a drizzle of olive oil on both sides and pop them in the oven for about 15 minutes then let them cool.

2) Meanwhile, mix the filling by stirring the ricotta, cheeses, egg, seasoning and basil, roll each piece of cooked zucchini with some of the filling and place them in a roasting pan layered with some marinara sauce, then once all lined up, add a bit more sauce.

3) Top with the rest of the cheeses, and breadcrumbs, bake for 25 to 30 minutes or until golden brown and bubbly and top is crispy and crunchy.

