



kitchen collage

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Zucchini & Summer Squash Roll-Ups with Ricotta & Herbs

Serves 2-4

We often find ourselves with a surplus of summer squash and zucchini in the summertime. We have a tasty solution to the dilemma with easy veggie roll-ups. Cut the zucchini and summer squash into long slices, grill, spread with herbed ricotta, and roll them up! You'll find these roll-ups fast to prepare. Serve these tasty bites as an appetizer, or even as a main dish.

Ingredients:

1 medium summer squash, cut into 1/4" thick slices, lengthwise
1 medium zucchini, cut into 1/4" thick slices, lengthwise
Olive oil for grilling
Kosher salt
Freshly Ground Black Pepper

Herbed Ricotta Filling Ingredients:

4 oz. ricotta cheese
1 tablespoon of minced shallot
1/4 cup mint leaves, minced
1/4 cup basil leaves, minced

Directions:

1. Cut the summer squash and zucchini into long 1/4" thick lengthwise slices. Brush both sides with olive oil, sprinkle with kosher salt and pepper. Grill the slices over medium-low heat for 3-4 minutes on each side, or until softened.
2. Mix the herbed ricotta filling by combining all ingredients in a small bowl. Spread a tablespoon or two of filling on each of the grilled slices.
3. Carefully, roll up the slices, and secure with a toothpick.