

# ZUCCHINI + CHEESE ROULADES

## Ingredients

- 1 cup part-skim ricotta cheese
- ¼ cup grated Parmesan cheese
- 2 tbsp minced fresh basil or 2 tsp dried basil
- 1 tbsp capers, drained
- 1 tbsp chopped Greek olives
- 1 tsp grated lemon zest
- 1 tbsp lemon juice
- ⅛ tsp salt
- ⅛ tsp pepper
- 4 medium zucchini

## Directions

1. In a small bowl, mix the first 9 ingredients
2. Slice zucchini lengthwise into twenty-four ⅛-in.-thick slices. On a greased grill rack, cook zucchini in batches, covered, over medium heat. Grill until tender, 2-3 minutes on each side.
3. Place 1 tbsp ricotta mixture on the end of each zucchini slice. Roll up and secure each with a toothpick.

Yield: 2 dozen