

GRILLED ZUCCHINI ROLLS

WITH BASIL MUSTARD DRIZZLE

INGREDIENTS

FOR ZUCCHINI ROLLS:

2 large zucchini, thinly sliced
2 tbsp. parsley
1 cup fresh spinach leaves, shredded
½ lemon, juiced
10 oz. goat cheese
Roasted red peppers, sliced into strips
Kosher salt and pepper

FOR BASIL MUSTARD DRIZZLE:

1½ tsp Dijon mustard
1 tsp. minced garlic
3 tbsp. champagne vinegar
¼ cup fresh basil
Kosher Salt & fresh ground black pepper
½ cup extra virgin olive oil

DIRECTIONS

Brush zucchini with olive oil, sprinkle with salt and pepper then grill, approximately 4 minutes. Place on plate and set aside.

In a blender, combine the mustard, garlic, vinegar, ¾ tsp salt, 1/3 tsp black pepper and olive oil.

Mix goat cheese, parsley, lemon juice in a small bowl. Take each strip of zucchini and place 1 tsp goat cheese mix on zucchini, roasted red pepper and spinach and roll up. Drizzle with basil mustard dressing.

