FARM TO TABLE ZUCCHINI LASAGNA ROLL UPS

By: Simply Creative Chef Rob Scott

Ingredients: Yields 6 servings

3 large zucchini (about 4 pounds) trimmed and sliced lengthwise into 24 1/8-inch-thick strips
Kosher salt and freshly ground black pepper
¾ pound ground Italian sausage, casing removed
1 cup part skim ricotta cheese
1/3 cup freshly grated parmesan
1 large egg
¼ cup chopped fresh basil leaves
2 cloves garlic, minced
1 ½ cups marinara sauce, divided
2 cups shredded mozzarella

Directions:

- Line a baking sheet with paper towels
- Lay zucchini slices flat in a single layer onto the prepared baking sheet
- Sprinkle each side with ¼ teaspoon salt and let stand 15 minutes
- Heat skillet and add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks
- Drain excess fat from sausage
- In a medium bowl, combine sausage, ricotta, parmesan, egg, basil, and garlic
- Season with salt and pepper, to taste
- Preheat oven to 400 degrees F
- Spread 1 cup marinara sauce onto the bottom of a 10-inch oven-proof skillet and set aside
- Spread 1 tablespoon ricotta mixture evenly along each zucchini slice
- Roll up and place in the prepared skillet
- Repeat with remaining zucchini slices and filling
- Top with remaining ½ cup marinara sauce and top with mozzarella
- Place into oven and bake for 25-30 minutes or until lasagna rolls are heated through and the cheese is beginning to brown
- Serve immediately