

# **Grilled Zucchini Rolls with Lemon Ricotta and Roasted Red Bell Pepper Coulis**

**Serves**

8

## **Ingredients**

1 1/2 pounds fresh ricotta  
2 lemons, zested, and one peel cut into twists  
Red pepper flakes to taste  
2 1/2 tbs. extra-virgin olive oil  
Salt and fresh ground black pepper  
2 large zucchini, cut into thin strips. (use Mandoline)  
4 medium red bell peppers  
3 cloves of garlic  
Basil for garnish

## **Preparation Instructions**

In a large mixing bowl, mix the ricotta with the zest, red pepper flakes, and a little olive oil. Add salt and pepper to taste. Mix until well blended. Heat the grill or grill pan. Using a mandoline or y-shaped vegetable peeler, Make 12 thin, lengthwise slices of zucchini, about 1/8 inch thick. Brush slices lightly with olive oil and grill 30 seconds or until zucchini is soft and grill marked. Remove to rack and let cool.

Lay grilled zucchini strips on a flat surface. Add 1 tbs. of the ricotta mixture to one end of the strip and roll. You can keep it closed with a tooth pick or better yet, a thin strip of the zucchini skin.

Cut the peppers in half. Remove the seeds and stems. Brush with olive oil and lay cut side down on a baking sheet. Roast the red bell peppers in a 400 oven until browned. Transfer to blender or food processor and add garlic, oil salt & pepper. Spoon onto plate and lay a few of the zucchini wraps on each plate. Or put sauce in a plastic squeeze bottle and make some designs over the rolls. Garnish with fresh basil and lemon peel twists. (This can also be made in a casserole dish).