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