

Zucchini and Ricotta Roll-Ups (Light & Delicious, Appetizers)

- 1 cup ricotta
- 1 Tbsp. Halladay's Garlic Tomato Basil Seasoning
- 3 small zucchinis, cut into 1/4-inch thick lengthwise strips
- 2 Tbsp. parmesan, grated

Heat a gas grill or grill pan to high. Place zucchini strips on grates and grill, covered until well browned and limp, 3-4 minutes per side. Transfer to a cooling rack. Combine ricotta and seasoning; season with salt and pepper. Spread a heaping teaspoon of ricotta over one side of each zucchini strip and roll and sprinkle with parmesan. Transfer to a lightly greased baking sheet and brown under broiler, about 1 minute.