

ZUCCHINI BACON ROLL-UPS



Gordon
FOOD SERVICE STORE

Ingredients *Yield: 2 servings*

Reorder No.	Description	Amount
Market Item	Medium Zucchini	2
131231	Olive Oil	to taste
644650	Garlic, minced	2 cloves
329401	Spinach, chopped	2 cups
512265	Primo Gusto® Part-Skim Milk Ricotta Cheese	1 cup
357220	Bacon Crumbles	½ cup
385173	Basil, finely sliced	2 Tbsp.
424307	Kosher Salt	to taste
225037	Trade East® Regular Ground Black Pepper	to taste
219190	Marinara Sauce	1 cup
780995	Primo Gusto Whole Milk Mozzarella Cheese	½ cup

Preparation Instructions

Wash hands.

Preheat oven to 425°F (220°C).

Cut off the end of each zucchini then using a vegetable peeler, peel each zucchini into wide strips.

Heat a pan over medium-high heat. Add olive oil then garlic and sauté for 30 seconds to 1 minute. Add spinach, bacon, salt, and pepper. Sauté for 1-2 minutes, until wilted down. Remove from heat and allow to cool for 10 minutes.

In a large bowl, add the spinach and garlic. Add the ricotta, basil, salt, and pepper. Mix until well combined. Spread mixture on each zucchini slice leaving about a ½ inch space on each end. Then roll up each slice and place seam side down.

In a baking dish pour the marinara sauce then smooth with a spatula. Evenly place the zucchini raviolis then top with mozzarella cheese. Bake for 15-20 minutes. Top with fresh basil before serving.