

Cheesy Zucchini Lasagna Roll-Ups

Ingredients

- 4 medium zucchini, cut lengthwise into 16 (1/4-inch) strips
- 4 tablespoons olive oil
- 3/4 teaspoon salt
- 1 cup Muir Glen™ organic tomato basil pasta sauce (from 25.5-oz jar)
- 1 cup ricotta cheese (8 oz)
- 1 cup shredded mozzarella cheese (4 oz)
- 1/2 cup grated Parmesan cheese
- 2 cloves garlic, finely chopped
- 1/4 teaspoon crushed red pepper flakes
- 1 egg yolk
- 2/3 cup Progresso™ Italian panko crispy bread crumbs



Steps

1. Heat oven to 425°F. Spray 8-inch square (2-quart) baking dish with cooking spray.
2. Brush both sides of zucchini slices with 2 tablespoons of the olive oil; season with 1/4 teaspoon of the salt. Place on ungreased large cookie sheet; roast 15 to 18 minutes or until zucchini is pliable enough to roll. Remove from oven; cool 5 minutes.
3. Spread pasta sauce in baking dish; set aside.
4. In medium bowl, mix ricotta, mozzarella, Parmesan, garlic, remaining 1/2 teaspoon salt, the pepper flakes and egg yolk.
5. In small bowl, mix bread crumbs and remaining 2 tablespoons oil.
6. Spread 1 rounded tablespoon ricotta filling evenly over each zucchini strip. Gently roll up, and place rolls on sides (so spiral shows on top) in baking dish in 4 rows by 4 rows, keeping them close together. Top with bread crumb mixture.
7. Bake 15 to 20 minutes or until filling is heated through and crumbs are browned.
8. Let stand 10 minutes before serving.