

Zucchini Roll Ups

Ingredients:

2 Medium Sized Zucchini
1 Tbsp. Olive Oil
½ Tsp. Salt
¼ Tsp. Ground Black Pepper
1 ½ Oz. Herbed Goat Cheese
½ Roasted Red Bell, Small Diced
2 Tsp. Capers

Procedure:

Preheat grill to high heat. Slice the zucchini on a mandolin. They need to be about ¼ inch thick.

Brush both sides of the zucchini with olive oil. Season well with kosher salt and fresh ground pepper.

Lay the zucchini on the grill. Cook until tender, but not mushy about 3 minutes.

Remove the zucchini and cool on a wire rack.

Spread about 1 Tsp. of goat cheese on each zucchini slice. Sprinkle with red pepper and capers.

Roll each piece up and serve.