

GRILLED ZUCCHINI ROLLS

WITH SPINACH, GOAT CHEESE & ROASTED PEPPERS WITH A BASIL MUSTARD DRIZZLE

By: Simply Creative Chef Rob Scott

2 lge. Zucchini , thinly sliced into 14 pieces	2 tbsp parsley
1 cup fresh spinach leaves, shredded	½ lemon, juiced
10 oz log goat cheese	Kosher salt and pepper
Roasted red peppers, sliced into strips	

- Heat grill
- Brush zucchini with olive oil, Kosher salt and pepper then grill, approximately 4 minutes. Cool, place on plate and set aside.
- Mix goat cheese, parsley, lemon juice in a small bowl. Set aside.
- Take each strip of zucchini and place 1 tsp goat cheese mix on zucchini, toasted red pepper and spinach and roll up
- Place on serving platter
- Drizzle with basil mustard dressing

Makes 14 rolls

BASIL MUSTARD DRIZZLE

1 ½ tsp Dijon mustard	1 tsp minced garlic
3 tbsp champagne vinegar	¼ cup fresh basil
Kosher Salt & fresh ground black pepper	½ cup extra virgin olive oil

- In a blender, combine the mustard, garlic, vinegar, ¾ tsp salt, 1/3 tsp black pepper and olive oil
- Blend

Makes ½ cup