



Auburn Farmers Market Recipe

Zucchini Lasagna Roll Ups

Ingredients

- **3 large zucchinis, trimmed, sliced lengthwise into 24 1/8 inch strips**
- Kosher salt and freshly ground pepper
- 1 tablespoon of olive oil
- ¾ pound of Italian sausage, casing removed
- **1 part skim ricotta cheese**
- **1/3 cup of freshly grated Parmesan**
- 1 large egg
- ¼ cup of chopped fresh basil leaves
- **2 cloves of garlic, minced**
- 1 ½ cups marinara sauce, divided
- **2 cups of shredded mozzarella cheese**



All **bolded** ingredients can be found at the Auburn Farmers Market.

1. Line a baking sheet with paper towels. Lay zucchini slices flat in a single layer onto the prepared baking sheet. Sprinkle each side with ¼ teaspoon of salt; let stand for 15 minutes.
2. Heat olive oil in a large skillet over medium heat. Add Italian sausage and cook until browned, about 3-5 minutes, making sure to crumble the sausage as it cooks; drain the excess fat.
3. In a medium bowl, combine sausage, ricotta, Parmesan, egg, basil and garlic; season with salt and pepper, to taste.
4. Preheat oven to 400 degrees F.
5. Spread 1 cup marinara sauce onto the bottom of a 10-inch oven proof skillet; set aside.
6. Spread 1 tablespoon ricotta mixture evenly along each zucchini slice; sprinkle with 1 tablespoon of mozzarella cheese. Roll up and place in the prepared skillet. Repeat with the remaining zucchini slices and filling. Top with remaining ½ cup marinara sauce and sprinkle with remaining 1 cup mozzarella.
7. Place in oven and bake for 25-30 minutes, or until lasagna rolls are heated through and the cheese is beginning to brown.
8. Serve immediately.



Recipes brought to you by Auburn Parks, Arts & Recreation AmeriCorps Member.