

Zucchini Lasagna Roll-Ups

Ingredients:

6 large zucchini
1 (16-oz.) container ricotta
¾ c. freshly grated Parmesan, divided
2 large eggs
½ tsp. garlic powder
kosher salt
freshly ground black pepper
1 c. marinara
1 c. grated mozzarella

Directions:

1. Preheat oven to 400°F. Slice zucchini lengthwise into ¼" thick strips, then place strips on a paper towel-lined baking sheet to drain.
2. Make ricotta mixture: In a small bowl, combine ricotta, ½ cup Parmesan, eggs, and garlic powder, and season with salt and pepper.
3. Spread a thin layer of marinara onto the bottom of a 9"-x-13" baking dish. On each slice of zucchini, spoon a thin layer of sauce, spread ricotta mixture on top, and sprinkle with mozzarella. Roll up and place in baking dish, packed together tightly.
4. Sprinkle with remaining ¼ cup Parmesan. Bake until zucchini is tender and cheese is melty, about 20 minutes.