

Grilled Zucchini Rolls

Serves 4 - 6 as an appetizer

3 zucchini (about ½ lb each), sliced lengthwise into 1/4-inch slices (see note below)

1 Tbl olive oil

1/3 cup finely chopped drained bottled roasted red peppers

1/3 cup finely crumbled Israeli feta or French sheep's milk feta

1/8 tsp dried oregano, crushed

1/4 cup pine nuts

freshly ground black pepper, to taste

Baby spinach leaves, optional

Parsley, for garnish

In a small bowl, combine the red peppers, feta, oregano, pine nuts and pepper to taste.

Discard the outermost slices of zucchini and brush the rest of the slices with olive oil on both sides. Place on preheated grill or in a grill pan for about 2-3 minutes per side, or until tender and grill marks are showing. Remove zucchini to a plate and set aside.

If using baby spinach, place one leaf at one end of a slice of grilled zucchini slice. Place ½ tsp of the red pepper mixture about 1/2-inch from the end on top of the spinach leaf. Roll up the zucchini and place seam-side down on serving platter. Secure with a decorative toothpick, if desired. Repeat with remaining zucchini, spinach and red pepper mixture. Garnish with parsley sprigs or sprinkle with chopped parsley.

Note: If possible, use a mandolin to slice zucchini – this will result in even slices. The thinner and more flexible the slices, the easier it will be to roll them up over the filling.

Featured at the Deerfield Farmers Market Grillfest on 8/29/09