Feta Stuffed Zuchini Rolls

Raciones para 1

- ❑ 1 Zucchini
- ❑ 250 g Ricotta cheese
- ❑ 100 g Shrimps
- ❑ Spring onions
- ❑ Salt
- ❑ Black pepper
- ❑ Shredded cheese

1. Combine ricotta cheese with chopped spring onions, salt, and pepper.
2. Slice zucchini lengthwise with a mandoline or a peeler. Place a teaspoon of the ricotta cheese on a zucchini slice. Add a shrimp and roll. Repeat with every zucchini slice.
3. Place the rolls in a baking form, add oil all over and sprinkle shredded cheese.
4. Place in the oven to cook au gratin at 200ºC for 5 minutes.
5. When the cheese is golden brown, take it out of the oven and serve with your favorite garnish.

Chef's Notes

https://cookinglovers.teka.com/en/receta/canelones-de-calabacin-gratinados/