

# Feta Stuffed Zucchini 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 200°C 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

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<https://cookinglovers.teka.com/es/receta/canelones-de-calabacin-gratinados/>

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**LOVERS** 