

Recipe Details

Recipe Name - Zucchini Manicotti

Recipe Steps -

Ingredients

- 4 or 5 medium zucchini, thinly sliced with a cheese slicer or mandolin
- 5 cups Angel's homemade red Italian gravy (see recipe) or pasta sauce of your choice
- 2 recipes of ricotta (See Recipe)*
- 1 cup chopped fresh parsley
- 1 Tbsp garlic, minced
- Ricotta "Cheese" Recipe: Either nut-free ricotta cheese or ricotta cheese

Instructions

- 1. Place ricotta and garlic in a blender and pulse a few times. (See Ricotta Cheese Recipe)
- 2. Fold chopped parsley into the ricotta mixture
- 3. Place a thin layer of red gravy in a 9×13 baking dish
- 4. Thinly slice zucchini with a cheese slicer or mandolin
- 5. Place 3 slices of zucchini side by side, place a few Tbsp of ricotta mixture across the zucchini, and roll as shown in the video. Place each roll, side by side, in the prepared baking dish
- 6. Once the dish is packed with the zucchini rolls, cover it with red gravy, then cover it with parchment and foil
- 7. Bake at 375 degrees for 25 minutes
- 8. Uncover and bake for an additional 10 to 15 minutes
- 9. Enjoy!



