



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!

