ZucchiniFeta Rolls

Savannah · 28/09/2024



Prep Time

1 day

Dificult

Medium

Servings

1 day 40 mins

Description

These vegetarian antipasti rolls with zucchini and feta are ideal for a party because you can make them a couple of days before

Ingredients

- - olive oil
- divided - 5 zucchinis
- thinly sliced lengthwise - 1 (4 ounce) package crumbled feta cheese - 3 cloves garlic
- minced - 2 tablespoons dried Italian herbs - 4 tablespoons balsamic vinegar

Instructions

1. Heat 2 tablespoons olive oil in a large skillet and cook zucchini slices in batches until soft and lightly browned on both sides
2. 5 to 10 minutes. Add more olive oil as needed. Remove zucchini slices from skillet and drain on paper towels. Sprinkle zucchini slices with feta and roll up. Secure each roll with a tooth pick. Set zucchini rolls into a dish that is as deep as the rolls are high
3. and sprinkle with garlic
4. Italian herbs
5. and balsamic vinegar. Cover and marinate in the refrigerator for 1 to 2 days.