

## Grilled Zucchini Roll-Ups

3 medium zucchini  
Olive oil  
Salt & pepper  
3 ounces goat cheese  
1 Tablespoon finely minced flat parsley  
1 teaspoon lemon juice  
Fresh baby spinach  
Fresh basil

Slice each end off the zucchini and slice lengthwise into  $\frac{1}{4}$  inch strips. Brush both sides with olive oil. Grill each side for 4 minutes.

Mix goat cheese with parsley and lemon juice.

Remove zucchini from grill and place on a plate lined with paper towels.

Place about 1 teaspoon of the cheese mixture about  $\frac{1}{2}$  inch from the end of each zucchini strip. Add 2 spinach leaves and 1 basil leaf and roll up with end at bottom of roll.

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