



# Zucchini and Prosciutto Rolls

🕒 25–30 Min   

## Preparation

- 1 Slice the zucchini into thin strips. Heat a grill or pan, add a little oil, and cook the zucchini for about 1 minute. Turn, season, and cook for another minute. Remove and let cool slightly.
- 2 Spread cream cheese on each slice, add prosciutto, arugula, and balsamic glaze, then roll up. Repeat with the remaining ingredients.
- 3 Serve drizzled with olive oil and balsamic glaze.

## Ingredients 4 Portions

♦ = Kotányi Produkte

1	Medium zucchini
	Olive oil
1 tsp	♦ Grill Vegetables Seasoning Mix
100 g	Cream cheese
80 g	Prosciutto
30 g	Arugula
1 tbsp	Balsamic glaze

