

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

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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