

Holiday Recipes

Roasted Zucchini with Rosette Basil & Garlic

Ingredients:

- 2 Cups Zucchini, cooked & thinly sliced
- 1 Cup Tomatoes, skinned & quartered
- 1 Bunch Basil
- 1 Tsp Grapeseed Oil
- 1 Clove Garlic, thinly sliced
- 4 Tbsp Ranch Dressing, Low Fat & Low Carb
- Sea Salt & Pepper to taste

Directions:

Preheat oven to 300 F. With a potato peeler, peel the zucchini horizontally so that you have nice long thin strips. Then, in a hot non-stick pan, cook the zucchini and the quartered tomatoes with grapeseed oil and garlic. Once the zucchini has cooled down, make four rosettes with the zucchini, basil & tomatoes and place in the oven for 15 minutes or until hot. Garnish with ranch dressing.