



Roasted Zucchini with Rosette Basil & Garlic

Ingredients:

- 2 cups zucchini, cooked & thinly sliced
- 1 cup tomatoes, skinned & quartered
- 1 bunch basil
- 1 tsp grape seed oil
- 1 clove garlic, thinly sliced
- 4 tbs 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 grape seed 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.