



ZUCCHINI ROLLS WITH CORIANDER LIME VINAIGRETTE

Tantalize your palette with this super easy and beautiful looking appetizer – a real crowd pleaser!

Serves: 2

Preparation Time: 20 Mins

Ingredients

1 medium zucchini

Feta cheese cubes

½ cup Jars of Goodness Coriander Lime vinaigrette

Cherry tomato halves

Few rosemary sprigs

Sea salt and oregano for garnish

Method

1. Slice the zucchini lengthways into ribbons, using a swivel vegetable peeler.
2. Heat your griddle pan and lightly char them.
3. Cut your cherry tomatoes in half and char them too lightly.
4. Spread a little Jars of Goodness Coriander Lime Pesto onto each zucchini slice and then roll 1 feta cube into each slice.
5. Place a cherry tomato half on top of the roll (on the bit that is covered with the zucchini slice) and secure it with a rosemary sprig.
6. Sprinkle with some sea salt and oregano.
7. Serve with some more Jars of Goodness Coriander Lime Vinaigrette on the side.