



GENOVESE PESTO COURGETTE ROLLS

Here's another gluten-free canapé this time brought together with our Genovese Pesto. It will floor both your vegetarian and meat-eating party guests.

Serves: 4. Preparation Time: 30 Mins

Ingredients:

- 1 courgette
- 1 Jar Jars of Goodness Genovese Pesto
- 50g Feta, crumbled
- 50g Sun-dried tomatoes, finely chopped
- Olive oil
- Pepper

Method:

1. Slice the courgette length ways, about 1-2 mm thick and brush each of them with a little olive oil.
2. Put a griddle pan or frying pan on a high heat and when it's really hot carefully lay each courgette slice in the pan. Cook for a few minutes or until they just start to brown then flip them over to cook the other side. When they're cooked, lay them out on kitchen paper to soak up the excess oil.
3. Place the feta and sundried tomatoes in a food processor and pulse until just combined.
4. When you're ready to assemble, thinly spread a layer of pesto on one side of the courgette, followed by the feta and sun-dried tomatoes then before you roll them up add a touch of black pepper.
5. Roll them up and serve!