

Raw Zucchini Cannelloni w/ Almond Pâté

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 30 minutes

Preparing Your Mise en Place

First, prepare the Almond Herb Pate per the recipe instructions and set aside.

Then, slice the zucchini into thin strips, preferably on a mandolin and lay them out on a clean surface.

Step 1: Preparing Your Mise en Place

- 1 1/2 cups Almond Herb Pâté
- 2 medium zucchini, thinly-sliced, preferably on a mandolin

Step 2: Rolling & Serving the Cannelloni

- a few sprigs of italian flat leaf parsley for garnish
- 1 cup Raw Marinara Sauce (optional)

To roll the cannelloni, take two of the zucchini strips and slightly overlap lengthwise one over the other. Place a spoonful of the pâté on top of the strips, about a third of the way down. Fold the end closest to you over the pâté and pull back to tighten.

Roll the the rest of the length fairly tightly, making sure none of the filling comes out from either end.

To serve, place on a large plate or platter and garnish each cannelloni with a leaf of italian parsley. Serve Raw Marinara on the side for dipping.