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## Olive on Tap Chicken Zucchini Rolls

These 4-Ingredient Chicken Zucchini Rolls make a super easy, healthy and delicious dinner for the whole family! Enjoy!

**INGREDIENTS:** 3 cups cooked shredded chicken breast, skinless \* 2 cups + 1/2 cup store-bought spaghetti or marinara sauce or homemade tomato sauce \* 3 medium zucchini, sliced length-wise – 1/8" thick \* 1 1/2 cups shredded mozzarella  
1 tsp. **Olive on Tap Garlic Olive Oil** ( for top drizzle )

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Preheat oven to 375°. In a medium bowl mix shredded cooked chicken and 1 1/2 cups of tomato sauce. Stir well. In a casserole spread 1/2 cup of tomato sauce on the bottom. Start assembling the zucchini rolls by placing of wax paper, aluminum foil or a clean cutting board on the counter and lay out zucchini noodles. Spread about 3 tablespoons of the chicken mixture first over each individual zucchini noodle. Then, sprinkle some mozzarella cheese. Save 1/2 cup of mozzarella cheese to top the zucchini noodles when you place them in the prepared casserole. Carefully roll up and place them in the prepared casserole. After that, top the zucchini rolls with tomato sauce (1/2 cup) and sprinkle mozzarella cheese (1/2 cup). Bake covered with foil or parchment paper for approximately 30 minutes. Remove the foil or parchment paper and bake for 15-20 minutes more until cheese is melted. Drizzle with Garlic Olive Oil for added taste Enjoy!

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