

Lasagna di Zucchine con Mortadella

- 1 package Citterio Fresco Mortadella
- 1 slice tomato (halved)
- 2 whole eggs (beaten)
- 1 c flour
- Roasted red pepper
- 2 slices Zucchini (sliced lengthwise)
- 1 slice fresh mozzarella (halved)
- 1 large basil leave (into strips)
- 1 c Panko bread crumbs
- Organic extra-virgin olive oil

- Slice Zucchini lengthwise, dip into flour (both sides), then dip into egg (both sides), then dip into panko bread crumbs (both sides).
- Place 3 tbsp olive oil in a pan on medium-high heat. Place coated zucchini into pan, crisp until golden brown on both sides (about 3 minutes per side). Remove zucchini from pan and place on paper towels to absorb excess oils.
- Once cooled, place 2 slices of Mortadella (folded) on bottom, then layer the 2 halves of mozzarella, then layer the 2 halves tomatoes, then place basil, then 2 more slices of Mortadella (folded).
- Top with remaining slice of zucchini and one roasted red pepper.
- OPTIONAL: warm in oven at 350 for about 10 minutes; or until cheese melts.