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## **Zucchini Smoked Fish Rolls**

### **Ingredients:**

Zucchini, 1 medium  
Parsley, finely chopped, 1/2 cup  
Extra-virgin olive oil, 2 tbsp  
Lemon juice, 1 tbsp  
Black pepper, 1/4 tsp  
Smoked mackerel, salmon, or trout, thinly sliced, 2 oz.  
Roasted red pepper, thinly sliced, 1/2 cup

### **Directions:**

1. Chop the ends off the zucchini. Use a vegetable peeler or mandolin slicer to peel the zucchini into long, wide, thin strips.
2. In a small bowl, stir together parsley, olive oil, lemon juice, and black pepper. Spread about 1/2 teaspoon of the parsley mixture on one of the zucchini strips, and place two slices of the fish and two slices of the red pepper at one end.
3. Tightly roll up the zucchini strip, and stab a toothpick through the middle to keep the roll together.