

# Sausage-Zucchini Stackers

*www.Publix.com*

*4 links (2.25 ounces)  
smoked sausage  
1 tablespoon canola oil  
12 large fresh basil leaves,  
halved  
1/4 cup light mayonnaise  
2 tablespoons basil pesto  
24 slices (2 cups) fresh  
zucchini  
7 ounces cracker-cut  
cheddar (or Monterey Jack)  
toothpicks*

Cut each sausage diagonally into six one-inch thick-slices.

Preheat a large nonstick saute' pan on medium-high for 2 to 3 minutes. Place oil in the pan. Add the sausage. Cook for 1 to 2 minutes on each side or until hot and lightly browned. Remove from the pan. Set aside.

Cut the basil leaves in half horizontally.

In a bowl, combine the mayonnaise and pesto. Spread 1/2 teaspoon on each zucchini slice. Top each with one cheese slice and one sausage slice.

Roll the basil leaf halves and secure to the stacks with toothpicks.

Serve.

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Per Serving (excluding unknown items): 1175 Calories; 108g Fat (82.8% calories from fat); 37g Protein; 14g Carbohydrate; trace Dietary Fiber; 215mg Cholesterol; 2869mg Sodium. Exchanges: 5 Lean Meat; 18 1/2 Fat; 1/2 Other Carbohydrates.