

## The COUNTRY GARDENS



### CHEESY EGGPLANT ROLLUPS

#### INGREDIENTS:

2 Italian eggplant	2 cups ricotta cheese
1 cup shredded mozzarella cheese	1/2 cup shredded Parmesan cheese
1/4 cup fresh basil, chopped	1 egg
salt and pepper	1 cup marinara sauce

Preheat oven to 350°F (175°C).

Slice the ends the eggplants and slice them into ¼ -inch (½ cm) slices and lay them out on a baking sheet covered in parchment paper.

Season with a pinch of salt on both sides of the eggplant slices and let them sweat for 20 minutes, then dry them with a paper towel. Once dried; add a pinch of pepper.

Bake for 20 minutes, or until soft.

Meanwhile, in a medium-size bowl, mix ricotta cheese, mozzarella cheese, parmesan cheese, basil, and egg.

Remove eggplant slices from the oven and turn oven to 400°F (200°C).

Spoon about 2 tablespoons of the mixture onto eggplant slice then roll it up, repeating for all slices. In a 11x17-inch (28 x 43cm) baking sheet, pour ½ of the marinara sauce, then add all the roll-ups seam down. Pour remaining ½ of marinara sauce, and top with basil and parmesan.

Bake for 25 minutes, or until cheese is melted and golden brown.