

Eggplant Rolls

From – *Mark Bittman's Kitchen Express*

1 eggplant
olive oil
salt & pepper
1 cup ricotta cheese
½ cup Parmesan cheese
¼ cup fresh chopped basil
tomato sauce or balsamic vinegar for serving

- Heat a skillet.
- Trim the eggplant and cut into ¼” slices *lengthwise*.
- Brush with olive oil and sprinkle with salt and pepper.
- Cook with olive oil over medium heat until golden brown and quite tender.
- Stir together ricotta cheese, Parmesan cheese, basil, salt and pepper.
- Spread a few tablespoons of the cheese mixture on each slice of eggplant, roll up and serve.
- Can be served with tomato sauce or a drizzle of balsamic vinegar.



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