

**TOTAL TIME**

18 minutes

PREP TIME

8 minutes

COOK TIME

10 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | EGGPLANTS

GRILLED EGGPLANT ROLLS WITH AURORA BITES

INGREDIENTS

- 2 Pure Flavor® Purple Baby Eggplants, cut lengthwise into ¼" thick slices
- 4 Pure Flavor® Red Sweet Bell Peppers
- 2 Bunches arugula
- ¼ cup balsamic vinegar
- ¼ cup olive oil

DIRECTIONS

1. Whisk together vinegar and oil. Brush both sides of eggplant slices with ¼ cup oil mix. Grill eggplant on medium heat until cooked through. Brush with remaining oil mix & turn occasionally (approx. 4 minutes). Remove from grill. Cool.
2. Grill bell peppers until blackened on all sides. Remove from grill and let stand 10 minutes. Peel and seed peppers. Cut into ¼" strips.
3. Place 2 pepper strips on 1 end of each eggplant slice; top with 2 to 4 arugula sprigs, allowing peppers and arugula to extend beyond both sides of eggplant. Roll eggplant up. Place seam-side down on platter. Season with salt and pepper.

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