

RECIPE | EGGPLANTS

BALSAMIC AND RICOTTA EGGPLANT ROLLS



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INGREDIENTS

- | | |
|--|--------------------------------|
| 2 Pure Flavor® Purple Baby Eggplants,
cut vertically into ¼" slices | 1 clove of garlic, minced |
| ¼ cup of Pure Flavor® Roma
tomatoes, diced | 8 ounces ricotta cheese |
| ½ cup of fresh basil, chopped | 2 tbsp. grated parmesan cheese |
| 1/2 cup arugula, chiffonaded if
large leaves | 1 ½ cups balsamic vinegar |
| | 3-4 tbsp. olive oil |
| | Sea salt and pepper to taste |

DIRECTIONS

1. Preheat grill to medium-high heat. Add minced garlic to olive oil. Brush both sides of eggplant slices with olive oil. Sprinkle with sea salt and place on grill.
2. Grill eggplant on high for 4-5 minutes on one side, flip, and repeat. Remove eggplant from grill and let cool.
3. In a bowl, mix the ricotta cheese, tomatoes and basil. Season with salt and pepper to taste.
4. Cook Balsamic vinegar over medium low heat until it thickens and gets syrupy, 10-15 minutes. Let cool.
5. Once the eggplant is cooled, spoon the cheese mixture into the end of each strip.
6. Roll each eggplant and place seam side down or use a toothpick to hold each together if necessary. Garnish with arugula and drizzle balsamic vinegar on top. Serve immediately.



TOTAL TIME

33 minutes

PREP TIME

10 minutes

COOK TIME

23 minutes

SERVES

4

COOKING LEVEL

Easy