

**TOTAL TIME**

33 minutes

PREP TIME

10 minutes

COOK TIME

23 minutes

SERVES

4

COOKING LEVEL

Easy

RECIPE | EGGPLANTS

BALSAMIC AND RICOTTA EGGPLANT ROLLS

**INGREDIENTS**

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

DIRECTIONS

1. Preheat grill to medium high heat.
2. Add minced garlic to olive oil. Brush both sides of eggplant slices with olive oil. Sprinkle with sea salt and place on grill.
3. Grill eggplant on high for 4-5 minutes on one side, flip, and repeat.
4. Remove eggplant from grill and let cool.
5. In a bowl, mix the ricotta cheese, tomatoes and basil. Season with salt and pepper to taste.
6. Cook Balsamic vinegar over medium low heat until it thickens and gets syrupy, 10-15 minutes. Let cool slightly.
7. Once the eggplant is cooled, spoon the cheese mixture into the end of each strip.
8. 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.
9. Serve immediately and enjoy!

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