

RECIPE | EGGPLANTS

# GRILLED EGGPLANT ROLLS



**CRAFT  
HOUSE**  
COLLECTION



**PURE-FLAVOR.COM**

# GRILLED EGGPLANT ROLLS



## INGREDIENTS

- 2 Pure Flavor® Craft House Collection® Baby Eggplants, cut lengthwise into 1/4" thick slices
- 4 Pure Flavor® Red Sweet Bell Peppers
- 2 bunches arugula
- 1/4 cup balsamic vinegar
- 1/4 cup olive oil
- Salt & pepper, to taste

## DIRECTIONS

- 1 Whisk together vinegar and oil. Brush both sides of eggplant slices with mix.
- 2 On medium heat, grill eggplant and peppers for 10 minutes until tender and blackened. Take off the grill. Cool.
- 3 Peel and seed peppers. Cut into 1/4" strips.
- 4 To assemble, place 2 pepper strips on one end of each eggplant slice and top with 2 to 4 arugula sprigs, allowing peppers and arugula to extend beyond both sides of eggplant. Roll the eggplant up and place seam-side down on platter. Season with salt and pepper, to taste.



**18 min**

**8 min**  
PREP.

**10 min**  
COOKING



**4**



**easy**