



RECIPE | PEPPERS

# GRILLED EGGPLANT ROLLS



18 min

8 min  
PREP.

10 min  
COOKING



4



easy

**CRAFT  
HOUSE**  
COLLECTION

## 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.

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