

RECIPE | EGGPLANTS GRILLED EGGPLANT ROLLS WITH AURORA BITES

INGREDIENTS

2 Pure Flavor® Purple Baby Eggplants, cut lengthwise into ¼" thick slices
6 Pure Flavor® Aurora Bites Mini Sweet Peppers (Assorted colors)
2 Bunches arugula
¼ cup balsamic vinegar
¼ cup olive oil

DIRECTIONS

- 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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