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| |  | | --- | | Eggplant Lasagna Roll-ups  C:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].png  This recipe can make use of Riverside’s farm-fresh eggplant.  **Ingredients**   * 2 eggplants * 2 cups ricotta cheese * 1 cup shredded mozzarella cheese * ½ cup shredded parmesan cheese * ¼ cup fresh basil, chopped * 1 egg * salt * pepper * 1 cup marinara sauce   **Directions**   1. Preheat oven to 350ºF 2. Slice the ends the eggplants and slice them into ¼ -inch slices and lay them out on a baking sheet covered in parchment paper. 3. Season with a pinch of salt on both sides of the eggplant slices and let them sweat for 20 minutes, then dry them with a paper towel. Once dried; add a pinch of pepper. 4. Bake for 20 minutes, or until soft. 5. Meanwhile, in a medium-size bowl, mix ricotta cheese, mozzarella cheese, parmesan cheese, basil, and egg. 6. Remove eggplant slices from the oven and turn oven to 400ºF 7. Spoon about 2 tablespoons of the mixture onto eggplant slice then roll it up, repeating for all slices. 8. In a 11x17-inch baking sheet, pour ½ of the marinara sauce, then add all the roll-ups seam down. Pour remaining ½ of marinara sauce, and top with basil and parmesan. 9. Bake for 25 minutes, or until cheese is melted and golden brown     Source: [tasty.co](https://www.tasty.co/recipe/eggplant-lasagna-roll-ups#4ldradw) | |