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| Eggplant Lasagna Roll-upsC:\Users\Jen\AppData\Local\Microsoft\Windows\INetCache\IE\VO1GFJSK\Vinilo_decorativo_gorro_chef_2[1].pngThis 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) |

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