

Eggplant Rollatini

Recipe Card

INGREDIENTS

1 Eggplant
6 Eggs
2 cups Flour
3 cups Bread Crumbs (Italian)
15 oz. Ricotta Cheese
3 cups Mozzarella Cheese
1/4 cup Romano Cheese
2 Garlic Cloves, Minced
1/4 cup Milk
1 jar Stancato's Marinara
Pinch of Crushed Red Pepper
4 tbsp Fresh Basil, Chiffonade
1/4 cup Parmesan, Shredded
To Taste Salt & Pepper
As Needed Olive Oil for cooking

DIRECTIONS

Slice Eggplant on a mandolin, 1/8-1/4 inch thick. Salt & Pepper Eggplant. Make a breading station with 3 bowls, Bread Crumbs in third bowl. Bread Eggplant (Flour, Egg, Bread Crumbs), then lay flat on pan or plate. In a hot saute pan, add an even layer of Olive Oil, brown both sides of all the slices of Eggplant and lay out on a half sheet pan. While Eggplant is cooling, place Ricotta, 1 cup of Mozzarella, 2 tbsp of Basil, Romano, Minced Garlic, Crushed Red Pepper, the last Egg and Salt & Pepper in a mixing bowl, mix thoroughly. Fill each Eggplant slice with 2 tbsp of filling and roll. Lay filled Eggplant slices into casserole dish, top with 1 jar of Stancato's Marinara and the last 2 cups of Shredded Mozzarella. Place in 350 degree oven for 20 minutes. Garnish with Shredded Parmesan and Fresh Basil.