

Eggplant Involtini ala Chef Baba

Ingredients:

- 1 large eggplant
- 1 lb ricotta cheese
- 4 oz parmesan cheese, grated
- 2 eggs (room temperature)
- 1 tbsp minced garlic
- 3 tbsp chopped Italian parsley
- 1 cup chopped raw spinach
- 2 pinches nutmeg
- Salt and pepper, to taste
- Marinara sauce or pesto sauce, for serving
- Garlic bread, for serving

Instructions:

1. Preheat your grill to medium-high heat. While the grill is heating up, slice the eggplant into thin strips, about 1/4 inch thick. Brush each slice with olive oil on both sides and season with salt and pepper.
2. Once the grill is hot, grill the eggplant slices on both sides until lightly charred and tender. This should take about 2-3 minutes per side. Remove the eggplant from the grill and set aside to cool.
3. In a mixing bowl, combine the ricotta cheese, grated parmesan cheese, minced garlic, chopped parsley, chopped spinach, eggs, nutmeg, and a pinch of salt and pepper. Mix well until all the ingredients are fully incorporated.
4. Preheat your oven to 350 degrees Fahrenheit. Take each eggplant slice and lay it flat on a clean surface. Spoon a generous amount of the ricotta cheese mixture onto one end of the eggplant slice, leaving about 1/2 inch of space at the end.
5. Starting from the end with the cheese mixture, roll the eggplant slice into a little log. Repeat with the remaining eggplant slices and cheese mixture.
6. Place the eggplant rolls on a baking sheet lined

with parchment paper. Bake in the preheated oven for 10 minutes, or until the cheese mixture is hot and bubbly.

7. Serve the eggplant involtini over a bed of marinara sauce or pesto sauce. Garnish with chopped parsley or grated parmesan cheese, if desired. Serve with a side of garlic bread.