

CHEF BABA

EGGPLANT INVOLTINI

INGREDIENTS

1 large eggplant
1 lb Ricotta Cheese
4 oz Parmesan Cheese
2 Eggs
1 tbsp minced garlic
3 tbsp Chopped Italian Parsley
1 cup Chopped Raw Spinach
2 pinches Nutmeg
Salt/Pepper

METHOD

Slice the eggplant into thin strips
Grill the eggplant on both sides until lightly
charred
Mix together the rest of ingredients
Lay eggplant flat and stuff with ricotta
cheese mixture
Roll into little logs
Bake at 350 degrees for 10 minutes
Serve over marinara sauce or pesto sauce
with a piece of garlic bread

BON APPÉTIT