

DINNERLY

Eggplant Rollatini with Ricotta



2 Servings

WHAT WE SEND

- 1 eggplant
- 8 oz marinara sauce
- 3¼ oz mozzarella ⁷
- 4 oz ricotta ⁷
- ¼ oz Italian seasoning
- garlic

WHAT YOU NEED

- kosher salt & ground pepper
- egg ³
- olive oil

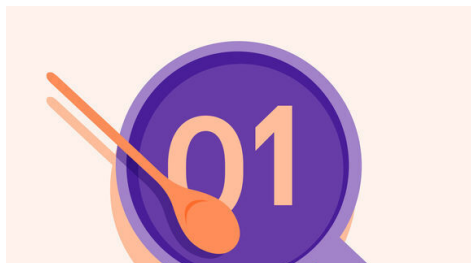
TOOLS

ALLERGENS

Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

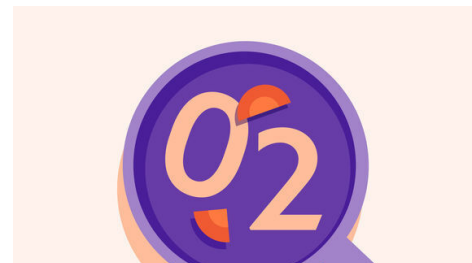
NUTRITION PER SERVING

Calories 0kcal



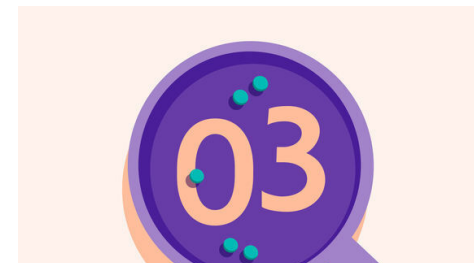
1. Slice Eggplant

Preheat oven to broil with a rack in the upper third. Cut lengthwise slices of eggplant a 1/4 inch thick. Discard end pieces. Line a rimmed baking sheet with paper towel and lay slices onto the sheet. Sprinkle both sides lightly with salt. Allow it to sit for 15 minutes before patting dry.



2. Make Filling

Finely grate 2 garlic cloves. Coarsely grate mozzarella on the large holes of a box grater. In a medium bowl add a third of the mozzarella, ricotta, grated garlic, 1 tablespoon Italian spice mix, 1 egg yolk, 1/2 tsp salt, and a few grounds of black pepper.



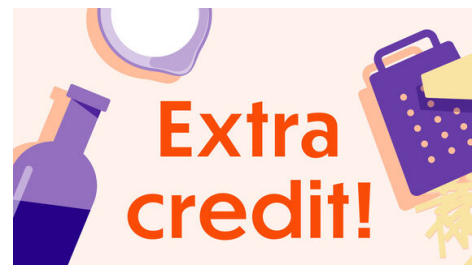
3. Bake Eggplant

Remove the paper towel from the rimmed baking sheet. Grease the baking sheet. Brush both sides of eggplant slices liberally with olive oil. Place in the upper-third of oven and broil until slices are soft and brown in places, 5-7 minutes, flipping slices halfway. Watch carefully! Let cool to room temperature. Change oven temperature to 425 degrees.



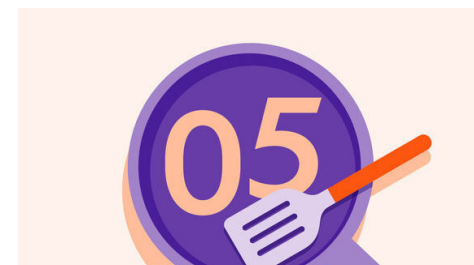
4. Assemble Rolls

In a small bowl, mix marinara sauce with 1/4 cup water and 1 teaspoon Italian seasoning. Spread a thin layer of the marinara on the bottom of a medium skillet. Divide the filling between the eggplant slices, placing the filling at the bottom third of the slice. Roll each slice tightly and place seam side down into the skillet.



5. Bake Rollatini

Top with remaining marinara and mozzarella. Bake in upper-third of oven until bubbly and the mozzarella is browning in places, 15-20 minutes. Cool slightly and serve. Enjoy!



6.