**Eggplant Rollatini**

**From Taste of Home online (adapted)**

½ large eggplant, cut lengthwise into ¼” slices

1 tbsp. salt

1 batch marinara sauce

Filling: Coating:

1 cup ricotta cheese 2 eggs, lightly beaten

½ cup shredded mozzarella cheese 1 cup seasoned breadcrumbs

¼ cup grated parmesan cheese ¼ cup grated parmesan cheese

¼ cup minced parsley 1 garlic clove, minced

1 egg, lightly beaten dash each of salt and pepper

1/8 tsp. black pepper 1 cup oil for frying

Place eggplant in colander over plate or in sink, sprinkle with salt and toss. Let sit about 30 minutes, then rinse and pat dry.

Meanwhile, make marinara sauce.

In a large bowl, combine filling ingredients and set aside.

Coating: Place eggs in a shallow bowl. In another shallow bowl, combine breadcrumbs, cheese, garlic, salt, and pepper. Dip eggplant in eggs and then breadcrumb mixture.

Heat oil over medium heat in a skillet. Fry eggplant in batches 2-3 minutes on each side or until golden brown. Drain on paper towel.

Heat oven to 375\*.

Spoon sauce into lightly greased 9”x9” pan to coat the bottom.

Spread rounded 2 tbsp. of filling over each slice of eggplant. Carefully roll up and place seam side down in pan.

Spoon remaining sauce over eggplant, sprinkle with parmesan cheese, and bake for 15-20 minutes or until bubbly.