



# Noreen's Kitchen

## Eggplant Rollatini

### Ingredients

2 medium eggplants sliced thin lengthwise	1/2 teaspoon cracked black pepper
Salt	1/2 teaspoon garlic powder
1 cup ricotta or cottage cheese	2 cups marinara sauce
1/2 cup Parmesan cheese	2 cups mozzarella cheese
1/2 cup shredded mozzarella cheese	1/2 cup Parmesan cheese
1/4 teaspoon salt	

### Step by Step Instructions

**\*\*NOTE\*\*** If you have super fresh eggplant you don't have to salt it. If your eggplant is late season or a bit on the older side you will need to salt it.

Slice the eggplant in long thin slices and salt each side and place in a bowl. Cover and allow slices to sit for several hours in order to draw out the moisture and bitterness.

Alternatively you can sauté the slices in a hot skillet with a bit of olive oil. Drain slices on paper towel.

Mix cottage or ricotta cheese along with 1/2 cup of mozzarella and 1/2 cup of Parmesan cheeses with the egg and seasonings.

Lay slices out and put 1 tablespoon of filling on the end closest to you. Then roll them up and place them in a baking dish.

Top the rollatini with the marinara sauce then with the mozzarella and Parmesan cheeses.

Bake in a 350 degree oven for 25 to 30 minutes or until browned and bubbly and heated through.

Serve with garlic bread and salad and dinner is served!

Leftovers can be stored in an airtight container for up to 1 week in the refrigerator.

If you would like to make more than one casserole at a time and freezer bank one for another dinner. Simply construct the casserole then cover with foil and place in a plastic bag and then freeze. Make sure you write the reheating instructions on the casserole so you don't forget. Bake in a 400 degree oven for 1 hour covered. Remove the foil and bake for an additional 10 minutes until browned and bubbly and heated through.

## **Enjoy!**