

# Cheesy Eggplant Roll Recipe

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*Prep Time: 10 minutes | Cooking Time: 5-8 minutes | Level :  
Easy | Servings: 4-6*

## Ingredients

- 2 eggplants cut into thin slice
  - 1/2 cup mozzarella
  - 1 cup ricotta cheese
  - 3 chopped garlic cloves
  - 2 shallots chopped
  - chopped parsley
  - 6 pinches of salt
  - 6 pinches of black pepper
  - 3 tablespoons of olive oil
  - cherry tomatoes
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## Instructions

1. Heat skillet with olive oil and saute eggplant sliced length wise.
  2. Mix cheeses, garlic, shallots and parsley in bowl.
  3. Lay saute egg plant slice on tray and put 1 tablespoon of filling at end rolling up and secure with tooth pick.
  4. Add your favorite tomato on the end of the tooth pick and serve on toast.
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## Notes:

- This can be stored in refrigerator for a few days but best if served immediately after cooking.