

# EGGPLANT ‘CANNELLONI’

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## Ingredients

2 large Eggplant, about 8 inches or so long

2 Cups Marinara Sauce

1 small bunch Swiss Chard, or about 5 large leaves

2 Cups Ricotta Cheese, or Cottage Cheese

1 Egg, beaten

1 teaspoon Salt

¼ teaspoon ground Black Pepper

1 ½ teaspoons dried Basil

½ teaspoon dried Oregano

½ teaspoon Garlic Powder

1 Cup Mozzarella Cheese

¼ Cup Parmesan Cheese, grated or ground

## Directions

Preheat oven to 375F.

Remove a small amount from the bottom & top of each Eggplant and then slice vertically into no more than ¼ inch wide, flat pieces. Not including the 2 outside pieces, you should have 12 slices.

Heat a grill to high and then cook each piece on both sides for around 60 seconds using oil on the grate to prevent sticking, and a little Salt & Pepper on each piece. There should be nice grill marks but not overdone- the Eggplant will continue to soften when set aside off the grill.

To make the filling, chop the Chard into inch size pieces and sauté 5 minutes until wilted with a little Olive Oil and Salt. Let cool.

Beat the Egg in a medium mixing bowl and combine Ricotta, dried herbs, seasoning and ½ Cup Mozzarella, then fold in sautéed Chard.

Prepare a casserole dish with Pan Spray and spoon ½ Cup Marinara onto the bottom.

Layout slices of Eggplant and spoon about an ounce of filling on each, and then roll up the thin (stem) end under the thicker end.

Arrange into casserole dish and spoon over the remaining Marinara, Mozzarella and Parmesan Cheese.

Bake for 35-40 minutes until browned and bubbling at the edges.