

Eggplant Sorentino



Ingredients:

- 5 Dominex Eggplant Cutlets
- 5 slices of Mozzarella Cheese
- 1 cup of Mozzarella Cheese, Grated
- 1 cup of Ricotta cheese, grated
- 1 teaspoon Garlic Powder
- 1 jar Marinara Sauce

Directions:

Fry eggplant until golden brown, then drain. As if making a crepe, fill eggplant with ricotta cheese and 1 slice Mozzarella, then roll. Place eggplant seam-side down in baking dish that has some Marinara Sauce on the bottom. Cover eggplant with more Marinara Sauce and grate Mozzarella Cheese. Bake for 350 F for about 10-15 minutes or until cheese melts.

Due to differences in appliances, cooking times may vary. Heat until internal temp is at least 165 degrees.



Featured Product
CODE #1022
3/8" THICK
30Z PIECE

