

Eggplant, Summer Squash, Ricotta Involtini

Serving Size: 4

Ingredients:

2 japanese eggplants
2 zucchini or yellow squash
1 pint ricotta
1 lemon, zested & juiced
8 basil leaves, thinly sliced
2 Tbsp olive oil
salt and pepper to taste



Directions:

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1. Mix ricotta, lemon zest, juice, basil, and 1 Tbsp olive oil together. Season to taste and set aside.
2. Thinly slice eggplant and squash into 1/4 inch long planks. Brush with olive oil and season to taste.
3. Place veggies on hot grill and flip once grill marks are noticeable and veggie is softened slightly. Remove after remaining side is cooked. Cool to room temperature.
4. Lay out veggie and scoop 1 Tbsp ricotta mixture on the front end of each eggplant/squash. Roll veggie completely over the cheese. Garnish with olive oil and serve at room temperature.