



HOSPITALITY INDUSTRY PROFESSIONALS FOR KIDS



- Individual Eggplant, Tomato, Basil and Mozzarella Lasagna Roll-Ups

- 1/2 Cup Eggplant Strips marinated & Cooked
- 3 ea. Basil Leaves
- 1/2 Cup of Shredded Mozzarella
- 1 ea. Sheet of Whole Wheat Lasagna - precooked
- 3 Tablespoons Fresh Tomato Sauce
- TT Sea Salt
- TT Fresh Ground White Pepper
- 1/2 Cup Olive Oil

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TT = To Taste
Ea = each

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DIRECTIONS

Step 1: Clean and cut a small eggplant into strips 2.5 inches long by 1/2 inch. Marinate with olive oil, salt and pepper for 30 minutes, sauté the eggplant strips until slightly browned and softened in texture; cool & reserve.

Step 2: Take a pre-cooked Lasagna sheet and lay it on a single foil wrap on a clean surface, place the eggplant strips on the bottom most part of the large square noodle laying the strips end to end or “lengthwise” across the bottom. Season the strips with salt & pepper.

Step 3: Spoon a small amount of tomato sauce over the eggplant lay the basil leaves over the top and then cover with shredded mozzarella.

Step 4: Roll up the lasagna square in the foil wrap and bake in an oven for 15 to 18 minutes to melt the cheese. Serve and eat immediately! Individual rolls may be marked on the outside foil with a marker!