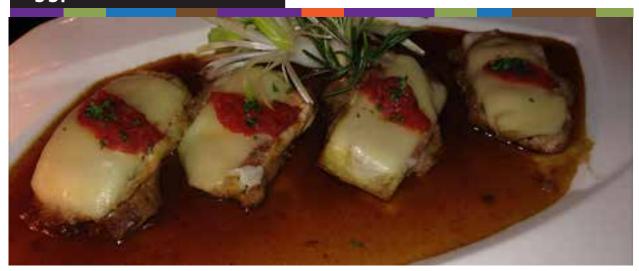
Eggplant Sorentino



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.

Featured Product CODE #1022 3/8" THICK 3OZ PIECE

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

