



Eggplant Involtini with mozzarella cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 eggplants, cut lengthwise into 0,5 cm thick stripes
- 1 small onion, cubed
- 1 clove of garlic, minced
- 4 small tomatoes, cubed
- 1 tea spoon of oregano
- 1 tea spoon of herbes de provence
- 1,5 table spoon of oil
- 100 grams of mozzarella
- handful of pistachio nuts
- handful of olives
- can of anchovies
- black pepper
- 200 grams of short pasta such as penne, creste di gallo, fusilli

Instructions

1. Brush eggplant stripes with oil and grill till golden brown on each side. Remove from grill.
2. Heat remaining oil, add garlic and onion, fry 2 min, add tomatoes, fry 5 min.
3. Sprinkle with herbs and black pepper.
4. Cook pasta according to instruction on the package. Drain and cool down.
5. Arrange pasta in a heatproof dish.
6. Cover with tomatoes sauce.
7. Put piece of anchovies and a bit of mozzarella at one end of eggplant stripe and roll up.
8. Repeat with the rest of eggplant stripes.
9. Arrange them on the tomatoes sauce.

-
10. Sprinkle with remaining mozzarella cheese, olives and pistachio nuts.
 11. Bake several minutes in the oven in 160 C degrees, till the cheese will melt.