

Mediterranean Eggplant Rolls

Calories: 452 kcal

Servings: 6

Time: 20 Mins

Ingredients

- 6.00 whole Asparagus (fresh green spears)
- 1.00 tbsp Basil leaves (fresh, finely chopped)
- 40.00 g Black Olives (chopped coarsely)
- 180.00 g Cheese (Feta)
- 200.00 g Eggplant (cut into 6 thin slices)
- 2.00 clove Garlic (crushed)
- 2.00 tbsp Olive Oil
- 120.00 g Sun-Dried Tomatoes (chopped coarsely)

Instructions

1. Cut each eggplant lengthwise into 6 thin slices, cook eggplant in batches in a fry pan (or grill plate) brushing both side of each slice with combined oil, basil, rosemary and garlic.
2. Steam or microwave asparagus until just tender, refresh in cold water.
3. Place one spear of asparagus, a little cheese, some chopped tomatoes and olives on each slice of eggplant, roll up and secure with a toothpick.