

# ROLLED EGGPLANT WITH RED PEPPERS, BASIL-WHIPPED CHÈVRE AND TOMATO SAUCE

This is quite possibly our favorite eggplant recipe of all time, and makes for the perfect little appetizer, first course, or meatless main. What can possibly be more delicious than eggplant sautéed in olive oil, smeared with soft goat cheese whipped with basil and cream, and topped off with roasted red peppers and warm tomato sauce? Nothing! Absolutely nothing!!

Prep time: 30 minutes

Cook time: 30 minutes

Serves 6

## Ingredients:

4 Japanese eggplants  
4 red bell peppers  
extra-virgin olive oil  
8 ounces chèvre, or fresh goat cheese  
scant ¼ cup heavy cream  
1 bunch basil  
Kosher salt and freshly ground pepper, to taste

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2 cups homemade tomato sauce, or your favorite store bought brand, warmed

To prepare the eggplant, remove the tops and bottoms, and slice lengthwise into ¼-inch rounds. Season each slice with salt and pepper.

Warm 2 tablespoons of olive oil in a large nonstick skillet over medium-high-heat. Fry the eggplant, on both sides until soft and golden, in batches. Add a bit more olive oil if the pan becomes dry. Transfer the eggplant to a paper towel-lined plate or baking dish and set aside.

Set the broiler to high and move your oven rack to 6 inches below the heating element.

To prepare the peppers, slice each one into 4 pieces, working from top to bottom and around the stem, leaving the core and seeds behind. Place the slices of pepper cut-side down and skin-side up on a heavy baking sheet and roast under the broiler until they are nicely charred, about 10 minutes. Place the charred peppers in a bowl, cover with plastic wrap, and allow to steam for about 10 minutes. Remove and discard the skins. Tear each pepper slice in half and set aside.