

Canadian Bacon and Eggplant Roll Ups

Rose Product used: Canadian Bacon



Rose Packing Company

10 slices Rose Canadian Bacon
1 large eggplant about 1 1/2 lbs
3 or 4 tbs. vegetable oil
dash of pepper and nutmeg
1 cup part skim Ricotta cheese
2 tbs. chopped fresh parsley
2 - 3 tbs. grated parmesan cheese
Your favorite jarred or homemade
marinara sauce (see Bocchoncini
recipe for our marinara)

Preheat oven to 375 degrees F. Wash
eggplant, pare if desired, cut off stem
and blossom end. Cut lengthwise into
10 thin strips. Brush lightly with oil and
saute a few at a time in a 10 inch frypan
until tender. Sprinkle lightly with pepper

and nutmeg. Set aside. Combine ricotta
cheese and parsley. Lay one slice of bacon
on each eggplant slice, lap a smaller slice
over a larger slice. Spread a rounded
tablespoon of cheese over the eggplant
and bacon. Roll around cheese filling and
place seam side down in an 11x7 inch
baking dish. Pour sauce over the rolls and
sprinkle with cheese. Bake for 30 minutes
or until heated through. Serve additional
sauce on the side if desired and a crusty
garlic bread with green beans.

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Recipe courtesy of the National Pork Board