

# **Eggplant Rollatini**



14 ounce pasta sauce





LUNCH

MAIN COURSE

MAIN DISH

DINNER

## **Ingredients**

1 pound angel hair pasta
1 eggs beaten
1 eggplant peeled cut lengthwise into 1/4 inch slices
1 cup seasoned bread crumbs italian
2 tablespoons olive oil
10 slices pancetta
1 cup ricotta cheese
2 cups mozzarella cheese shredded

Equipment		
	frying pan	
	paper towels	
	oven	
	pot	
	baking pan	
Directions		
	Dip the eggplant slices in egg, then coat with bread crumbs.	
	Heat the olive oil in a large skillet over medium-high heat. Fry the eggplant on each side until golden brown.	
	Remove to a paper towel lined plate to drain.	
	Preheat the oven to 350 degrees F (175 degrees C).	
	Spread a thin layer of ricotta cheese onto each slice of eggplant.	
	Place a slice of prosciutto onto each one.	
	Roll up tightly, and place seam side down in a 9x13 inch baking dish.	
	Pour spaghetti sauce over the rolls, and top with shredded mozzarella cheese.	
	Bake for 15 minutes in the preheated oven, until the cheese is melted and lightly browned.	
	While the eggplant rolls are baking, bring a large pot of lightly salted water to a boil.	
	Add the angel hair pasta, and cook for 2 to 3 minutes, until tender.	
	Drain.	
	Serve eggplant rolls and sauce over pasta.	
Nutrition Facts		
	PROTEIN 17.42% FAT 35.48% CARBS 47.1%	

### **Properties**

#### **Flavonoids**

Delphinidin: 98.12mg, Delphinidin: 98.12mg, Delphinidin: 98.12mg, Delphinidin: 98.12mg Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Apigenin: 0.01mg, Luteolin: 0.01m

### Nutrients (% of daily need)

Calories: 1024.94kcal (51.25%), Fat: 40.41g (62.17%), Saturated Fat: 17.29g (108.05%), Carbohydrates: 120.67g (40.22%), Net Carbohydrates: 110.65g (40.24%), Sugar: 13.11g (14.57%), Cholesterol: 130.28mg (43.43%), Sodium: 1431.57mg (62.24%), Alcohol: Og (100%), Protein: 44.65g (89.29%), Selenium: 105.92µg (151.32%), Manganese: 1.73mg (86.63%), Phosphorus: 668.47mg (66.85%), Calcium: 520.98mg (52.1%), Fiber: 10.02g (40.09%), Vitamin B2: 0.65mg (37.96%), Vitamin B1: 0.54mg (36.22%), Zinc: 5.16mg (34.41%), Vitamin B3: 6.44mg (32.19%), Copper: 0.64mg (32.16%), Magnesium: 126.55mg (31.64%), Vitamin B12: 1.79µg (29.84%), Potassium: 1041.59mg (29.76%), Iron: 4.96mg (27.57%), Folate: 106.76µg (26.69%), Vitamin B6: 0.52mg (26.25%), Vitamin K: 26.92µg (25.63%), Vitamin A: 1235.13IU (24.7%), Vitamin E: 3.36mg (22.39%), Vitamin B5: 1.79mg (17.95%), Vitamin C: 10.27mg (12.45%), Vitamin D: 0.65µg (4.32%)