

RECIPES FROM three eighty ate

EGGPLANT CANNELLONI, FRESH MOZZARELLA, CHARRED TOMATO SAUCE, SWEET CORN, FARRO

25 oz.	Canned Crushed Tomatoes, Drained
4 oz.	Fresh Diced Spanish Onions
5 oz.	Minced, Fresh, Peeled Garlic Cloves
1/2 oz.	Fresh Minced Oregano
1 tbsp.	EVOO
1 tsp.	Crushed Red Chili Pepper Flakes
1g	Kosher Salt
15 oz.	Fresh Cut Whole Kernel Corn
15 oz.	Fresh Snapped Green Beans
15 oz.	Fresh Diced Red Bell Peppers
15 oz.	Garbanzo Beans
1 oz.	Roasted Garlic Cloves
1 oz.	Fresh Basil
5 tbsp.	Olive Oil
2g	Black Ground Pepper
10 oz.	Fresh Mozzarella Cheese
15 oz.	Peeled & Sliced Fresh Eggplant

1. To prepare the tomato sauce, first heat a medium sauce pot and add oil, garlic, and onion. Cook on medium for about 4-5 minutes. Add chili flake, oregano, tomatoes and salt. Simmer for about 30 minutes. Set aside, hold hot.
2. Peel and slice eggplant, you will need 50 good slices.
3. Grill corn and cut from cob, you will need 15 oz. of grilled kernels.
4. Dice and roast green beans and red peppers. Set aside.
5. Mash cooked chickpeas and combine with corn, beans, peppers, garlic, basil, salt, olive oil, and pepper.
6. Please 1.5 oz. of vegetable mix onto each slice of eggplant and lay on a parchment lined sheet pan in sets of 5. Please 2 oz. of tomato sauce across each set of 5 and lay 1 oz. mozzarella on top of each set as well. Bake at 400F for 5 to 7 minutes. Serve hot with fresh mixed greens if desired.

Nutrition: 337 calories, 17g fat, 37g carbs, 15g protein, 536mg sodium

Yield: 10 servings

*Please inform a manager if you have a food allergy.
We are not an allergen-free facility, and cross-contamination is possible.*