Eggplant Rollatini

1 recipe marinara

2 eggplant

8 ounces ricotta

4 ounces cream cheese

5 ounces frozen spinach (thawed)

4 Tablespoons Parmesan cheese

1/2 teaspoon basil

1/2 teaspoon oregano

dash of salt

Slice eggplant thinly and lay flat on a baking sheet.

Roast in a 400 degree oven for 10 minutes.

Pour half of the marinara sauce in bottom of a small baking dish.

Combine ricotta, cream cheese, spinach, Parmesan, mozzarella, salt, basil and oregano. Spread a thin layer onto each roasted eggplant strip.

Roll eggplant up tightly and place in baking dish over sauce.

Top with another layer of sauce and sprinkle with a little extra Parmesan cheese. Bake 20 minutes at 350.