

## Stuffed Eggplant with Piemonte Rice and Piquillo-Artichoke Tapenade

Servings: 8

### INGREDIENTS

- 4 ea eggplant, medium, cut in half lengthwise
- 1/2 c Rykoff Sexton™ unfiltered extra-virgin olive oil
- 1 c Rykoff Sexton piquillo and artichoke tapenade
- 3 c Rykoff Sexton Piemonte rice and grain blend, cooked
- 1/2 c Parmesan cheese, grated
- 1/4 c fresh Italian parsley, chopped
- 1/2 c breadcrumbs

### PREPARATION

Remove seeds and pulp from eggplants. Brush flesh with oil. Place eggplants in roasting dish, season with salt and pepper. Bake at 350° for 30 minutes or until tender. Remove and cool. Combine tapenade and prepared rice blend. Top with Parmesan, parsley and breadcrumbs. Drizzle with olive oil. Bake until browned, about 20 minutes.

