

EGGPLANT-HUMMUS PHYLLO ROLLS

(adapted from [Messy Vegan Cook](#))

1 medium eggplant, cut vertically in 1/2 inch slices
1/3 cup olive oil
juice of 1/2 lemon
salt and pepper to taste
hummus (I used Sabra traditional)
6 sheets of phyllo dough (3 per roll)
olive oil spray

Whisk the olive oil, lemon juice, salt and pepper in a small bowl. Brush that mixture on the eggplant slices and use a grill pan to lightly cook it, no more than a couple of minutes per side. You can use an outside grill, but don't let the eggplant overcook and get mushy. Let the slices cool before proceeding with the recipe.

Lay one sheet of phyllo on the surface, spray olive oil lightly. Lay two more sheets on top, spraying olive oil each time. Lay two slices of eggplant overlapping (as shown in the picture after the recipe). Spread some hummus on top. Fold the phyllo over the eggplant, forming a long strip that totally encloses the eggplant. Gently roll. Place on a roasting pan and bake for 35 minutes at 375F.

Let it cool slightly before serving.