



Orange Miso Eggplant

NIBBLEDISH CONTRIBUTOR

Ingredients

4 Japanese eggplants, sliced lengthwise into 1/2 inch pieces

1/4 cup mirin

3 tablespoons miso*

1 orange, juice and zest

1 tablespoon ginger, minced

1 teaspoon sesame oil

1/2 teaspoon hot chili sauce

2 cloves garlic, minced

1 tablespoons sesame seeds, toasted

2 scallions, chopped

Instructions

1. In a bowl, whisk mirin, miso, orange juice and zest, ginger, sesame oil, garlic and hot chili sauce.

2. Dunk eggplant slices into mirin mixture (both sides) and spread evenly on a baking pan coated with cooking spray. Pour any remaining marinade over eggplant slices.

3. Bake at 375 for 20-25 minutes or until eggplant is soft but not too mushy. Remove from oven and sprinkle with sesame seeds and green onions before serving.