



# 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.
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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.