



Miso grilled vegetables

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 zucchini, sliced diagonally
- 1/3 of dikon radish, sliced
- 4 small onions
- 1 table spoon of canola oil
- 1/2 table spoon of sesame oil
- 1 table spoon of black sesame seeds
- 1 table spoon of white sesame seeds

Miso glaze:

- 1/4 cup of dashi stock
- 3 table spoons of mirin
- 2 table spoons of sugar
- 1 table spoon of soy sauce
- 2 table spoons of red miso

Instructions

1. Mix canola oil and sesame oil, then toss vegetables with oil.
2. Arrange vegetables in heat proof dish and grill in the oven 10 min., in 180 C degrees.
3. Meantime, in a small pot, heat dashi, mirin, sugar, soy sauce, till sugar dissolves. Remove from heat and add miso whisk.
4. Brush vegetables with miso glaze, continue grilling 2 min, then flip side vegetables and glaze with miso, continue grilling 2 min.

5. Serve sprinkle with black and white sesame.