



Grilled eggplant & surimi rolls

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 eggplants, sliced vertically
- 2 table spoons of shiro miso
- 1 table spoon of light soy sauce
- 1 table spoon of oil
- 8 surimi crab legs

Instructions

1. Mix miso, soy sauce and oil.
2. Brush eggplant slices with marinade.
3. Grill about 7 min.
4. Turn over, brush other side with marinade, grill about 5 min.
5. Place 1 surimi crab leg on each eggplant slice, roll up, fasten with toothpick and grill 5 min.
6. Serve.