



Teriyaki Pork Strips on Grilled Aubergines

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Ingredients

For 2:

Half an aubergine, cut into 6 slices
2 small pork steaks, sliced into thin strips
3 mushrooms, sliced
A quarter courgette, sliced
1 tbsp sake
2 tbsp soy sauce
2 tbsp sugar
Groundnut oil
Fresh coriander

Instructions

- 1) Sit the pork strips in the sake, soy sauce and sugar with a bit of oil for 15 minutes.
- 2) Brush a little oil over the aubergine slices and sprinkle with salt and pepper.
- 3) Grill the aubergine and courgettes for a few minutes on each side.
- 4) Meanwhile, fry the pork over a low heat, adding the mushrooms after a couple of minutes.
- 5) Divide the aubergines equally onto two plates. Stack the courgettes on top, followed by the pork and mushroom mixture. Garnish with fresh coriander.