



SPOTLIGHT RECIPE

SWEET SOY-CHILE MISO GLAZED EGGPLANT

LEMONGRASS-INFUSED JASMINE RICE

This rich and savory eggplant is perfectly complemented by Lemongrass-Infused Jasmine Rice. The citrus and ginger notes of the rice cut through the richness of the miso glaze, while the fragrant jasmine provides a soft, fluffy bed for the robust eggplant. The result is a satisfying dish that is comforting and sophisticated.

SERVES 6



For ingredients and cooking directions, please scan the QR code.

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SWEET SOY-CHILE MISO GLAZED EGGPLANT

LEMONGRASS-INFUSED JASMINE RICE

INGREDIENTS

- 6 tablespoons sweet chili
- 6 tablespoons miso paste
- 3 tablespoons mirin
- 3 tablespoons soy sauce
- 3 teaspoons sesame oil
- 3 teaspoons honey
- 3 tablespoons rice vinegar
- 6 medium Japanese eggplants, sliced in half lengthwise and scored
- 3 tablespoons toasted sesame seeds, for garnish
- 1 bunch scallion, finely sliced, for garnish

Lemongrass-Infused Jasmine Rice

- 2 cups rice
- 4 cups water
- 1 stalk fresh lemongrass smash

DIRECTIONS

Eggplant

Preheat the oven to 425 F.

In a bowl, whisk together the sweet chili sauce, miso paste, mirin, soy sauce, sesame oil, honey and rice vinegar. Cut the eggplant into 2-inch strips lengthwise.

Brush the mixture over the eggplants. Roast for 15 to 20 minutes until golden and tender.

Garnish with the toasted sesame seeds and sliced scallions. Serve warm.

Rice

Rinse the rice under cold water until the water runs clear. In a medium pot add the water, rice and lemongrass, and then bring the mixture to a boil over high heat. Once boiling, reduce the heat to low, cover the pot tightly with a lid and simmer for 15 to 20 minutes, or until the liquid is absorbed and the rice is tender.

