



## Miso Glazed Eggplant

### Ingredients

- 4 Japanese eggplants, halved
- 2 tablespoon [Fustini's Gremolata Olive Oil](#)
- ¼ cup red miso
- 2 tablespoon [Fustini's Ginger and Honey Balsamic](#)
- ½ teaspoon [Fustini's Sesame Oil](#)
- 1 tablespoon Sesame Seeds

### Directions

#### Step 1.

Brush all sides of the eggplants with the gremolata oil, place cut side up on a parchment lined sheet tray, and roast in a 450 Degree oven for 10 minutes

#### Step 2.

While the eggplant roasts, mix together the miso, ginger and honey balsamic, and sesame oil. After 10 minutes of roasting the eggplant, take them out and spread miso over the cut side

#### Step 3.

Return the eggplants to the oven for a final 10 minutes until they are brown and bubbling. Finish them by sprinkling on the sesame seeds.