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Miso Eggplant with Cucumber & Radish Salad

Yield: 3 min Total Time: 50 min

Recipe from: https://www.recipeschoose.com/recipes/japanese-cucumber-radish-salad-recipe

Ingredients:

- 2 eggplants small to medium
- 1 teaspoon olive oil
- 2 tablespoons yellow miso or white
- 1 tablespoon mirin
- 1 tablespoon honey
- 1 teaspoon sesame toasted
- 1 teaspoon rice wine vinegar
- rice to serve.
- cucumber
- salad
- 1 tablespoon black sesame seeds
- 1 tablespoon rice wine vinegar
- 1 teaspoon honey
- 1 tablespoon soy sauce
- 1 teaspoon ginger freshly grated
- 2 teaspoons toasted sesame oil
- 2 cucumbers
- 8 radish
- 2 spring onions

Nutrition:

- Calories: 280 calories
 Carbohydrate: 51 grams
- 3. Fat: 7 grams
- 4. Fiber: 15 grams
- 5. Protein: 9 grams
- 6. SaturatedFat: 1 grams

7. Sodium: 760 milligrams

8. Sugar: 21 grams

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