

Spicy Glazed Eggplant

Yield: 6 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/recipe-japanese-eggplant-epicurious>

Ingredients:

- 1 1/4 pounds asian eggplants about 4, trimmed, halved lengthwise, and cut diagonally into 1 1/2-inch pieces
- 2 tablespoons mirin Japanese sweet rice wine
- 2 tablespoons soy sauce
- 1/2 teaspoon ginger finely grated peeled, use a Microplane
- 1/8 teaspoon spice Japanese seven-, powder, sometimes labeled "shichimi togarashi", or to taste
- 3 tablespoons vegetable oil
- 1 tablespoon chives finely chopped

Nutrition:

1. Calories: 90 calories
2. Carbohydrate: 6 grams
3. Fat: 7 grams
4. Fiber: 3 grams
5. Protein: 1 grams
6. Sodium: 300 milligrams
7. Sugar: 2 grams

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