



RECIPE | EGGPLANTS

SZECHUAN EGGPLANT



25 min

5 min
PREP

20 min
COOKING



4



easy

INGREDIENTS

Recipe created by *Stacie Zollars*

2 ct Pure Flavor® Craft House Collection® Mixed Baby Eggplants
¼ cup soy sauce
3 tbsp rice vinegar
1 tbsp dark brown sugar
1 tbsp cornstarch
1 tbsp chili garlic sauce

2 tsp garlic powder
2 tsp ginger, freshly grated
½ tsp Chinese five-spice
½ tsp red pepper flakes
Salt, to taste



DIRECTIONS

- 1 Preheat oven to 400°F
- 2 Slice eggplants in half and score in a criss-cross pattern.
- 3 Whisk together the remaining ingredients in a bowl until combined.
- 4 Line eggplant on a baking sheet and generously coat with sauce and sprinkle with salt to taste.
- 5 Bake for 25 minutes.
- 6 To serve, top with remaining sauce and enjoy with rice of choice.

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