

Grilled Eggplants with Tomato and Soy Topping and Fresh Coriander

Total time **30 mins** **10 mins** preparation time **20 mins** cooking time

INGREDIENTS

2 portion(s)

2	eggplants, halved
2	tomatoes, finely chopped
1 tbsp	<u>Kikkoman Naturally Brewed Soy Sauce</u>
1 tsp	honey
100 ml	crème fraîche
1	garlic clove, pressed
5 tbsp	olive oil
	Fresh coriander for garnish

PREPARATION

Step 1

2 eggplants, halved - **5 tbsp** olive oil

Cut the eggplants lengthwise and score cubes into the flesh without cutting through the skin. Brush them generously with olive oil.

Step 2

Grill them in the oven or on a grill pan, starting with the skin side down. Turn them after 8 minutes.

Step 3

2 tomatoes, finely chopped - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tsp** honey - **100 ml** crème fraîche - **1** garlic clove, pressed
Mix the tomatoes with soy sauce, honey, garlic, and crème fraîche.

Step 4

Spread the topping over the grilled eggplants.

Step 5

Fresh coriander for garnish

Garnish with fresh coriander and serve as a side dish or a light meal.