



Soba Noodles & Roasted Eggplant

INGREDIENTS:

- Vegetable oil, as needed
- 1 Chinese eggplant, sliced thin 2" long
- 2 tbs soy sauce
- 2 tbs sugar
- 1 tbs oyster sauce
- 1 tbs toasted sesame oil
- 1 1/2 tsp Asian chili-garlic sauce
- 2 tsp sake
- 4 oz soba noodles
- 1/4 cilantro, rough chop
- 1 tsp sesame seeds, garnish

DIRECTIONS:

1. In a hot saute pan add enough vegetable oil to coat the bottom of the pan.
2. Add eggplant and cook until slightly golden.
3. Add all remaining ingredients (except for sesame seeds) and cook until all ingredients are evenly coated with sauce.
4. Remove from pan and garnish with sesame seeds.