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# Roasted Eggplant with Ginger Honey Drizzle

### Ingredients

- 1 eggplant
- ¼ cup (60 mL) vegetable oil
- 1 Tbsp grated fresh ginger
- ¼ cup (60mL) warmed honey
- 1 tsp (5 mL) red pepper flakes
- 1 Tbsp (15 mL) pomegranate molasses\*
- Zest of 1 lime

### Directions

Slice eggplant in ¾ inch (2 cm) thick rounds.

Oil a baking sheet and arrange rounds on top. Salt and pepper eggplant.

Bake at 425° F (220°C) for 25-30 minutes. Turn eggplant halfway through cooking time. The slices will be soft and browned.

Combine the rest of the ingredients in a small bowl to make the sauce.

Drizzle honey sauce over eggplant prior to serving.

\* Substitutes for pomegranate molasses:

1. 2 Tbsp (10 mL) heated balsamic vinegar + sugar sauce;
2. Tamarind paste combined with a small amount of either honey/sugar/maple syrup. 1:1 substitution;
3. Raspberry jam, 1:1 substitution. Reduce warmed honey up to ½ the amount to control an over-sweetness.



Recipe Source: Elijah's Promise



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