

Grilled Eggplant with Hatch Jalapeños
With Green Jalapeno Roast and Red Chile Powder



THE FRESH CHILE COMPANY RECIPE

Ingredients:

- 2 small Eggplants, cut lengthwise $\frac{1}{8}$ inch thick
- 1 tablespoon Salt
- 2 tablespoons garlic, chopped
- $\frac{1}{2}$ cup Green Jalapeno Roast
- 1 teaspoon Red Chile Powder
- $\frac{1}{2}$ cup light soy sauce
- $\frac{1}{4}$ cup toasted sesame oil

Instructions:

- Take cut eggplant, sprinkle with seasoning and set aside for later, about 20 minutes.
- Take eggplant and pat off excess moisture.
- Whisk together garlic, Green Jalapeno Roast, Red Chile Powder, soy sauce and sesame oil in a large bowl
- Add in sliced eggplant and marinate for 4-6 hours.
- In a large skillet over medium heat, cook eggplant for about 3-4 minutes on each side.
(Lightly browned)