KIKKOMAN

Sticky Teriyaki Aubergine Stir Fry Recipe

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

INGREDIENTS

4 portion(s)

2	Aubergines
	Knob of Ginger
1	Red Chilli
3	Star Anise
4 tbsp	Kikkoman Teriyaki Marinade
1	Garlic Clove
2 tbsp	Rice Wine Vinegar
200 ml	Vegetable Stock
	Drop of Sesame Oil
1 tsp	Cornflour
400 g	Rice
	handful of Pomegranate Seeds
	handful of Mint
	Olive Oil

PREPARATION

Step 1

Chop up your aubergines into chunky strips and add to a wok. Once brown and soft, set them aside.

Step 2

Get your rice on the boil (see packet instructions).

Step 3

Chop up the ginger, red chilli and garlic.

Step 4

Add the chilli, star anise and ginger to the wok with a drizzle of olive oil. Add the Kikkoman Teriyaki Marinade followed by the garlic. Give this a stir. Add the rice wine vinegar, veggie stock and sesame oil. Allow the sauce to simmer for a few minutes.

Step 5

To make a cornflour slurry, mix your cornflour with 100ml of water in a glass and stir together. Add this to the wok and stir. Add your cooked aubergine back into the wok and mix it all together, coating the aubergine in that sticky sauce.

Step 6

Roughly chop up your mint for the garnish.

Step 7

Serve on a bed of rice. Sprinkle some pomegranate seeds and mint over the top and tuck in!