

vegan

## Miso & maple-glazed aubergine with sticky coconut rice

SERVES 4 EASY VE

2 medium aubergines

2 tbsp olive oil

¼ cucumber, peeled into ribbons

1 tbsp sesame seeds

handful of mint leaves

**For the sticky coconut rice**

1 tbsp coconut oil

6 spring onions, chopped

thumb-sized piece ginger, peeled and grated

200g basmati rice, rinsed

well and drained

400g can light coconut milk

**For the dressing**

1 tbsp maple syrup

1 tsp brown rice miso

1 tbsp tamari

1 tbsp mirin

1 tbsp sriracha sauce

1 tbsp toasted sesame oil

**For the beans**

1 tsp toasted sesame oil

handful of green beans, chopped diagonally

**For the toppings**

2 tbsp roasted peanuts, lightly crushed

1 spring onion, sliced

pinch of chilli flakes

**1** To make the sticky coconut rice, melt the oil in a large pan over a medium heat and fry the spring onions until softened. Add the ginger and fry for 1 min more. Tip in the rice, coconut milk and 200ml water and season with about ¼ tsp salt. Stir to combine, then simmer, uncovered, until the liquid is absorbed. Turn off the heat, cover with a lid and leave for 10 mins.

**2** Heat the oven to 180C/160C fan/gas 4. Stir the ingredients for the dressing together in a small bowl.

**3** Heat two griddle or frying pans. Slice the aubergines in half and score the flesh in a cross-hatch pattern. Add the oil to the hot pans and cook the aubergines, skin-side down, for 10 mins. Flip and cook on the other side for 5 mins.

**4** Transfer the aubergines to a large baking tray, skin-side down, and spoon the dressing over the flesh side. Bake for 15 mins, or until the aubergines are sticky and very deeply browned.

**5** To prepare the beans, heat the sesame oil in a frying pan over a medium heat and stir-fry the green beans for 3 mins until tender but still retaining bite. Season to taste with salt.

**6** Put the cucumber ribbons in a small bowl and scatter over some of the sesame seeds and mint. Spoon the coconut rice into bowls with the green beans and aubergines, scatter over the peanuts, spring onion, the remaining sesame seeds and mint leaves and some chilli flakes and serve.



Recipes adapted from *Rebel Recipes* by Niki Webster (£26, Bloomsbury). Photographs © Kris Kirkham