

### **Spicy Italian Eggplant with Sesame**

1 large eggplant

2 teaspoons coarse salt

1/4 teaspoons ground pepper

1 tablespoon extra-virgin olive oil

2 teaspoons Asian garlic chili sauce

1 tablespoon sesame oil

2 tablespoons fresh lime juice

2 tablespoons sesame seeds

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**Method:** Heat broiler. Slice eggplant into 3/4-inch-thick rounds; cut each round into 3/4-inch-wide strips. Transfer to a broiler-proof rimmed baking sheet; toss with coarse salt and ground pepper. In a small bowl, combine sauce ingredients; drizzle over eggplant, and toss to coat. Spread in an even layer. Broil, tossing once, until eggplant is browned and tender, about 15 minutes.