

Less than 45 minutes

Serves 4-6

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Ingredients

- 4 large aubergines
- Salt and milled pepper
- 2 Tbsp (30ml) olive oil
- ⅓ cup (80ml) soy sauce
- ⅓ cup (80ml) honey or vegan honey
- 1 Tbsp (15ml) PnP crushed garlic, ginger and chili
- Grated peel of ½ lemon
- 1 packet (250g) wholewheat noodles, cooked
- 2 punnets (125g each) sugar snap peas, blanched
- 2 spring onions, sliced
- Handful sesame seeds
- Sliced chilli and basil, for serving (optional)

Method

1. Cut each aubergine into 4-6 large wedges and place on an oven tray to prepare.
2. Season and toss in oil, then cook over medium coals for 20-25 minutes (turning every 8-10 minutes).
3. Whisk soy sauce, honey, ginger, garlic & chilli and lemon together in a saucepan to make basting sauce.
4. Simmer over coals for 5 minutes to thicken slightly.
5. Baste brinjals generously with soy basting and return to braai.
6. Cook for another 10-15 minutes, basting 2-3 times while cooking.
7. Toss noodles with sugar snap peas, spring onion and sesame seeds.
8. Top noodles with brinjal wedges.
9. Serve garnished with chilli and basil.

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