



### Get Dressed Sesame Sensation

This dressing & marinade is so rich and flavorful, it is so much more than a salad dressing! I was able to make this amazing main course dish in practically no time, because “dresser”/owner/creator Vanessa Miller has done all the work for you. Full of garlic, sesame and red chili spice, this is a dream to work with and makes a delicious spicy vegan meal!



### Ingredients

serves 6

- ◆ 1 lb. eggplant – 2 small ones are better than 1 large, chopped into 1/2” cubes
- ◆ 1 red pepper, cut into 1/2” squares
- ◆ 1 cup of Get Dressed Sesame Sensation, divided
- ◆ 1 Tbs. low sodium soy sauce
- ◆ 1 Tbs. rice wine vinegar
- ◆ 1 Tbs. balsamic vinegar
- ◆ 3 scallions, thinly sliced
- ◆ 1/2 cup roasted peanuts, chopped
- ◆ 1/4 cup roughly chopped cilantro
- ◆ 1 lime, cut into wedges
- ◆ 1 lb. spaghetti

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### Instructions

1. Preheat oven to 375 degrees.
2. Put a large pot of water on to boil for the pasta.
3. Cut the eggplant into 1/2” cubes and toss with 1/2 cup of Get Dressed Sesame Sensation salad dressing in a bowl. Let marinate at room temperature for 20 – 30 minutes while you prepare the red pepper squares, shell and chop the peanuts, wash and chop the cilantro and slice the scallions.
4. Turn the marinated eggplant out onto a parchment covered rimmed baking sheet and roast in the oven for 10 minutes. At the 10-minute mark, add the red pepper squares to the eggplant, tossing to mix and coat with the dressing and then roast both for 5 more minutes. The eggplant should be crisp tender and the red pepper should be slightly crisp.
5. While the vegetables are still roasting, salt the boiling pasta water, generously with coarse sea salt to taste like the ocean. Cook the pasta. Start testing at 2 minutes less than the least amount of time stated on the package.
6. Meanwhile, pour the remaining 1/2 cup of dressing in a wide pasta bowl. Add in the soy sauce and two vinegars and whisk together.
7. Drain the cooked al dente pasta and add to the sauce in the bowl along with the roasted eggplant and red pepper, scraping all the juices off of the parchment, tossing with tongs to coat thoroughly.
8. This is delicious served just-made hot or cold. Serve in wide soup bowls, topped with the chopped scallions, peanuts and cilantro, with a squeeze of fresh lime over all. The lime is so great! Just the right spark of acid.