

Spicy Eggplant

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Stirfried eggplant with onion in a delicious spicy sauce Serve over hot cooked rice

Ingredients

- - 2 tablespoons vegetable oil - 4 Japanese eggplants
- cut into 1-inch cubes - 2 tablespoons vegetable oil - 2 onions
- thinly sliced - 1 tablespoon minced garlic - 2 tablespoons soy sauce - 2 tablespoons water - 1 ½ tablespoons oyster sauce - 1 tablespoon chili garlic sauce - 1 teaspoon white sugar - ground black pepper to taste - ½ teaspoon Asian (toasted) sesame oil

Instructions

1. Heat 2 tablespoons of oil in a large skillet or wok over medium-high heat until almost smoking. Cook and stir the eggplant cubes until they begin to brown
2. 3 to 5 minutes. Remove the eggplant with a slotted spoon
3. and set aside. Heat 2 more tablespoons of oil in the skillet over medium-high heat
4. and cook and stir the onions just until they begin to soften
5. about 30 seconds. Stir in the garlic
6. and cook and stir an additional 30 seconds. Mix in the soy sauce
7. water
8. oyster sauce
9. chili garlic sauce
10. sugar
11. and black pepper
12. and stir to form a smooth sauce. Return the eggplant to the skillet
13. lower the heat
14. and allow the vegetables and sauce to simmer until the eggplant is tender and almost all the liquid has been absorbed
15. about 5 minutes. Drizzle sesame oil over the dish
16. and give one final brief stir to combine. Cook's Note Adding a small amount of chicken or pork can be done if you need the extra protein
17. but definitely is not necessary for the taste. Reduce chili paste a bit if you find the dish too spicy for your taste.