

Spicy Roasted Eggplant with Tofu

- 1 400g eggplant
- 300g piece tofu
- 2 small chillies
- 4 cloves garlic, crushed
- 1 table spoon chopped coriander
- 1 brown onion, chopped
- 3 teaspoons brown sugar
- 2 table spoons lime juice
- 1 table spoon oil
- ½ cup Thai basil leaves



What to do:

- 1) Heat a wok until hot and add the eggplant, cook until the skin begins to char, turning to cook on all sides.
- 2) Remove from the heat to cool.
- 3) Slice the eggplant.
- 4) Drain the tofu and cut into small cubes.
- 5) Use a food processor or blender to blitz chilli, garlic, coriander, onion sugar and lime juice to a paste.
- 6) Heat the oil in the wok, add the paste and stir for one minute.
- 7) Add the eggplant, stir to combine, cook covered for three minute.
- 8) Add half basil leaves and tofu and gently stir.
- 9) Garnish with basil leaves.