



## Thai Basil Eggplant

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### Ingredients

- Oil
  - 1 large red pepper sliced
  - 1/2 medium onion sliced
  - 3 medium japanese eggplant sliced 1/2"
  - 5-6 large garlic cloves chopped
  - 1.5 inch ginger chopped
  - 1 thai green chili sliced
  - 1/2 cup thai basil chopped
  - salt as needed
  - 2 tsp cornstarch mixed with 2 TBSP water
- Sauce:
- 2 TBSP maple syrup
  - 3 TBSP soy sauce
  - 2 TBSP rice vinegar
  - 1 TBSP peanut butter
  - 1-2 tsp sriracha adjust to taste
  - 1 tsp toasted sesame oil
  - pinch coriander powder
  - pinch cinnamon powder
  - 1/3 cup water

### Instructions

1. Serve this dish with the rice of your choice. Prepare that first.
2. Preheat oven to 450 degrees. Brush eggplant lightly with oil. Roast eggplant for about 20 minutes until soft.
3. While eggplant is roasting, combine all sauce ingredients in a blender and blend until smooth.
4. When the eggplant is done and sauce is ready, Heat a wok over high heat. Add 1 TBSP oil and the sliced onion and peppers. Cook for 2-3 minutes. Set aside.
5. In another pan, heat 1 TBSP oil, garlic, ginger and green chili. Cook for 1 minute. Add the sauce and the cornstarch & water mixture. Cook over high heat for a few minutes until it thickens. Add sauce to the pan with eggplant mixture along with the basil. Simmer over low heat for 2 minutes. Taste for salt.
6. Serve over rice or noodles, garnish with additional basil. Enjoy!