

Thai Basil Eggplant Stir Fry

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Ingredients

2 large eggplants cut into cubes
1 onion diced
1 large handful of Thai basil leaves
2-3 cloves minced garlic minced
1-2 Tbs Fish sauce to taste
1-2 tsp of brown sugar to taste
Thai bird chilies whole (optional)
red chili flakes (to taste)

Directions

Cut eggplant into 1 inch pieces. Heat a large pan/wok with 1 Tbs of canola oil and add cut eggplant. Saute and season lightly with salt. When eggplant is almost cooked to desired texture (5-7 minutes), push to the sides of pan and add 1 tsp of canola oil. Then saute for a few minutes with garlic and fresh chilies.

Next add red chili flakes, fish sauce and brown sugar and saute for several minutes. Finally add basil and saute for another two minutes. Taste for seasoning and serve with rice.