Recipe

Eggplants and Tomatoes

By

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Ingredients

- 2 Chinese/Japanese eggplants (long and thin) or 1 medium eggplant, chop into small cubes
- 2 large tomatoes, chop into small cubes
- 2 tbsp black soy beans
- 1 tsp salt
- 1 tsp brown sugar
- 1 tbsp minced ginger
- 3-4 tbsp oil
- 2/3 cup water
- 16 Thai basil leaves or some cilantro leaves

Preparation

Heat oil in the pan. Sauté black soy beans and ginger for a few minutes then add eggplant cubes and cook for 4 to 5 minutes. Add tomatoes cubes, salt, sugar, and water. Cover the lid and simmer for 10 minutes.

Sprinkle the dish with Thai basil leaves before serving.

Serves

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