



Spicy Eggplant Stir-Fry

Serving: Serves four to six

Skip the meat and turn up the heat with this fragrant stir-fry. Pair with a bowl of rice for a light vegetarian meal that's perfect after the Easter feasting.

Ingredients

- 2 to 3 eggplants, cut into 3-inch slices
- 1 Bombay Red onion, finely chopped
- 3 to 4 cloves of garlic, finely chopped
- 1 to 2 spring onions, chopped
- 2 to 3 teaspoons of Do You Bo Chef Luo's Specialty Sauce
- 1 teaspoon of Do You Bo Aged Artisan Soy Sauce
- 1 teaspoon of oyster sauce (optional)

Method

1. Steam the eggplants until tender.
2. Heat the wok, and fry the garlic and onions.
3. Add the steamed eggplant slices and sauces to the wok. Fry until fragrant.
4. Sprinkle spring onion over the stir-fry and serve.