



## EGGPLANT STIR-FRY

### Ingredients:

- 1kg Lebanese or Chinese Eggplant
- 1 bunch Spring Onion
- 1 bunch baby Choy Sum
- 2 Tbsp Shaoxing (Chinese Rice Wine)
- 2 Tbsp sweet Soy sauce
- 1 Tbsp Fish sauce
- 2 Tbsp Peanut oil

### Method:

- Cut all vegetables into even pieces.
- In a heated wok add peanut oil, once oil is heated stir-fry eggplant for approximately 5 minutes. Add rice wine, baby choy sum and spring onion. Stir together.
- Stir in fish sauce and sweet soy sauce.
- Remove from heat and serve.

### To Serve:

- Serves 4.