

THE FLEXITARIAN COOK

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Fairytale Eggplants in Peanut Sauce

1/2 to 1 lb fairytale eggplants, washed, trimmed, and halved

1 can chick peas, rinsed and drained

2 cloves garlic, minced

2 Tbsp olive oil

3 Tbsp soy sauce

1 Tbsp rice vinegar

1 tsp hot sesame oil

1Tbsp peanut butter

1/4 cup hot water

On medium heat, gently sauté the eggplants in olive oil until they begin to soften, about 7-8 min. Add garlic, stir and cover. Reduce heat and cook for another 5-6 min. Add soy sauce, hot oil, vinegar, basil and stir. Add peanut butter and stir until melted. Add chick peas and water, cover and keep cooking until the eggplants are done and the chick peas are heated through, another 10 min or so. Add a little more water if the sauce seems too thick.

Serve with brown rice.