

Recipe from FormerChef.com

Roasted Eggplant with Pork Recipe

1.5 lbs eggplant
2 tsp canola (or other neutral oil)
8 oz ground pork
2 tsp garlic, minced
2-3 ea Thai red chilies, sliced
2 tsp fish sauce
2 tsp palm sugar, chopped (or brown sugar)
2 ea green onion, sliced
2 tsp soy sauce (gluten free if needed)

steamed rice for two

Many of these ingredients can be found in Asian grocery stores. Fish sauce is also called *Nam Pla* or *Nuoc Nam* and on its own can be very pungent but as an ingredient adds a depth of flavor that is noticeably missing without it. Palm sugar and the tiny red chilies are also available in Asian markets, but if you can't find them you can substitute brown sugar and a different spicy chili.

1. Heat oven to 400 degrees. Coat the eggplants in the oil and put on a baking sheet. Roast in the oven for about 30 minutes or until the outside is slightly charred, the skin is wrinkled and the inside is soft. The eggplant can also be roasted on an outdoor BBQ, whole for the same results. Allow the eggplant to cool to the touch and peel off the skin. Roughly chop or break apart the roasted eggplant (it should be very soft) and set aside.

2. Heat a large wok or saute pan. Add the ground pork and cook for about 3 minutes over medium heat. Add the minced garlic and the sliced chilies and cook with the pork for another 2 minutes.

3. Add the eggplant and combine gently with the pork. Add the palm sugar, fish sauce and soy sauce. Cook for two more minutes and at the end toss in most of the green onion, reserving some for garnishing the plate. Serve with steamed rice.

Serves 2 as a main course