

Stir Fry Eggplant and Tofu



Ingredients

- 4lb eggplants (sliced)
- 1 pack pressed tofu, extra firm, cut into cubes
- 1lb chicken or pork (optional) sliced into thin pieces
- 1 bunch green onion (minced)
- 2 tbsp oyster sauce
- 1 tbsp soy sauce
- 1 tsp chicken bouillon
- 1 tbsp sweet chili sauce
- 1 tsp black pepper

Preparation

1. **Prepare veggies.** Wash and slice eggplants and green onion then set it aside.
2. **Prepare meat.** Slice pork and chicken then set aside.
3. **Cook meat until well done.**
4. **Add eggplants, once soft, add tofu.**
5. **Add all the seasoning and gently stir.** Let cook for 5-7 minutes.
6. **Add green onion then stir gently together.** Let cook for 5-7 minutes.
7. **Serve with hot rice.** saute on medium until beans become dark brown.
8. **After chicken is finished, combine sitaw and chicken.** Serve over rice.



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