

Eggplant and Tofu Stir-Fry

Ingredients

1/2 c Hoisin Sauce
3 T Rice Vinegar
1 t Cornstarch
4 T Vegetable Oil
1 lb Firm Tofu (drained, patted dry, and cut into 1-inch cubes)
1 Eggplant (cut into 1/2-inch pieces)
4 Scallions (sliced, white and green parts separated)
2 clv Garlic (chopped)
1 Red Serrano (sliced)
1/4 c Basil Leaves (torn)
1/4 t Salt

Instructions

1. In a small bowl, whisk together the hoisin, vinegar, and cornstarch.
2. Meanwhile, heat 1 tablespoon of the oil in a large nonstick skillet over medium-high heat. Add the tofu; cook, turning occasionally, until browned, 8 to 10 minutes. Transfer to a plate.
3. Add the remaining 3 tablespoons of oil to the skillet. Add the eggplant, scallion whites, garlic, chili, and salt. Cook, tossing frequently, until the eggplant is tender, 8 to 10 minutes. Add the hoisin mixture, tofu, and scallion greens and cook, tossing gently, until the sauce is thickened, 1 to 2 minutes. Sprinkle with basil.