

Eggplant Curry



Serves 4

Ingredients

- 2 medium size egg plan cut into medium cubes
- 1 tablespoon of garlic paste
- 1 tablespoon of ginger parte
- 1 green chili – deseeded for less hot
- 1 knob of ginger thinly sliced and then julienned
- 1 green chili – julienned
- 1 tablespoon of **Le' Spice Curry Powder Spice Mix**
- 2 tomatoes – roughly chopped
- 2 tablespoon of oil

Method

Seasoned the egg plan well with salt and olive oil
Pop in the oven for \pm 20 minutes at 180°C
After 20 minutes – take it out and keep aside
In a sauce pan heat the oil
Add ginger garlic paste and chopped green chilies and stir lightly
Add the Le' Spice Curry Powder Mix
Stir for around about 1 minute
Add the chopped tomatoes and cook until the water has evaporated and the oil separated from the water.
Add the egg plan cook for further 10 minutes adding a little bit water to prevent it from sticking

Garnish with the julienned ginger and green chilies.
Serve with Naan Bread or Plain rice