



BY CHEF EVELYN

# THAI STYLE GRILLED EGGPLANT & CRISPY EGGS



## INGREDIENTS

- 1 LB EGGPLANT, CUT IN HALF
- 8-10 GRAPE TOMATO, CUT IN HALF
- OLIVE OIL
- SALT & PEPPER
- 2 FRESH EGGS
- *GARNISH:*
- KIN THAI SPICED PEANUTS
- 1 TEASPOON GINGER, FINELY MINCED
- 1 GARLIC CLOVE, MINCED
- 1 THAI CHILI, THINLY SLICED
- 1 TABLESPOON HONEY
- 1 TABLESPOON RED WINE VINEGAR
- 1 LIME, JUICED
- $\frac{1}{4}$  CUP CILANTRO, ROUGH CHOP
- $\frac{1}{4}$  CUP MINT, ROUGH CHOP
- $\frac{1}{8}$  CUP DILL, ROUGH CHOP
- 1 SCALLION, SLICED
- FISH SAUCE (SALT IF YOU PREFER)



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## INSTRUCTIONS

1. TURN GRILL ON TO MEDIUM HEAT (OR GRILL PAN ON STOVE TOP)
  2. IN A SMALL BOWL COMBINE GINGER, GARLIC, THAI CHILI, VINEGAR, HONEY AND LIME JUICE. SEASON WITH FISH SAUCE TO TASTE. 1 TEASPOON AT A TIME AS IT IS PRETTY PUNGENT OR WITH SALT IF PREFERED. AND SET TO THE SIDE
  3. SEASON EGGPLANT WITH OLIVE OIL, SALT AND PEPPER, GRILL FOR 6-8 MIN TURN OCCASIONALLY UNTIL LIGHTLY CHARRED AND TENDER.  
SLICE INTO 2" PIECES
  4. TOSS EGGPLANT WITH FRESH HERBS, SLICED TOMATO AND DRESSING. TRANSFER TO PLATTER.
  5. ON A SMALL SAUTEPAN ADD 1 TABLESPOON OF OIL AND FRY EGGS. UNTIL EDGES ARE GOLDEN AND CRISPY.
  6. PLATE ON TOP OF EGGPLANT AND GARNISH WITH CRISPY PEANUTS & SCALLIONS
- ENJOY!**