

Chinese Sticky Aubergine

Yield: 4 min
Total Time: 50 min

Recipe from: <https://www.recipeschoose.com/recipes/chinese-sticky-aubergine-recipe>

Ingredients:

- 1 aubergine large
- 1 teaspoon sea salt
- 3 tablespoons cornstarch
- 6 tablespoons vegetable oil
- 2 teaspoons Sichuan peppercorns
- 2 spring onions chopped
- 6 garlic cloves minced
- 1 inch ginger piece, finely chopped
- 1/2 teaspoon chili flakes
- 4 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon doubanjiang fermented bean chili paste
- 2 tablespoons sugar
- 120 milliliters vegetable stock
- 1 tablespoon cornstarch

Nutrition:

1. Calories: 290 calories
2. Carbohydrate: 26 grams
3. Fat: 21 grams
4. Fiber: 5 grams
5. Protein: 3 grams
6. SaturatedFat: 1.5 grams
7. Sodium: 1170 milligrams
8. Sugar: 10 grams
9. TransFat: 0.5 grams

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