

Chinese Eggplant Stir Fry with Prawns and Green Peppers

Yield: 2 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/eggplant-and-shrimp-chinese-stir-fry-recipe>

Ingredients:

- 3 tablespoons soy sauce
- 2 cloves garlic large, minced
- 2 tablespoons runny honey
- 1 tablespoon Chinese rice vinegar
- 1 tablespoon miso paste yellow
- 2 teaspoons sesame oil
- 1 teaspoon dark brown sugar
- 1/2 stock cube vegetable, diluted with hot water
- 1 piece fresh ginger peeled and grated
- 1 banana shallot very finely diced
- 1 teaspoon sesame oil
- 1 tablespoon canola oil rapeseed, to fry
- 10 1/2 ounces shrimp 300 g, raw tiger prawns
- 1 eggplant large aubergine, cubed
- 1 green bell pepper cubed
- 1 handful radicchio leaves halved if large
- 2 red chillies seeded and finely diced
- 1 bunch scallions spring onions, finely diced
- 1 pinch salt
- Cilantro leaves coriander, to serve
- freshly ground black pepper to serve
- chilli flakes pinch crushed, to serve
- 1 red chilli small, sliced into thin rounds, to serve
- brown basmati rice to serve