

Spicy Peanut Eggplant Stir-Fry

Chef Megan 101

Ingredients

2 medium eggplants, cut into 1-inch cubes
2 tablespoons avocado oil
1 sweet onion, thinly sliced
3 cloves garlic, minced
1 tablespoon fresh ginger, grated
1–2 jalapeño peppers, seeded and thinly sliced
1 cup grape tomatoes, halved
10 fresh basil leaves, chiffonade cut
½ cup roasted unsalted peanuts, roughly chopped
2 green onions, chopped

Spicy Peanut Sauce

¼ cup natural creamy peanut butter
2 tablespoons reduced-sodium soy sauce or tamari
1 fresh lime, juiced
1 tablespoon rice vinegar
1 tablespoon honey or pure maple syrup
1 teaspoon toasted sesame oil
1 teaspoon chili garlic sauce or sriracha
2 tablespoons warm water, as needed



ATLANTA BOTANICAL GARDEN