Curried Eggplant and Green Beans
From – The Cleaner Plate Club

1 pound eggplant – diced into ½” cubes
salt
3 Tbsp canola oil
1 pound green beans – cut into 1” pieces
1 onion – chopped
1 cloves garlic – chopped
1 hot pepper – minced
2 Tbsp brown sugar
2 Tbsp crunchy peanut butter
2 tsp curry powder
¼ cup vegetable broth
½ cup coconut milk
juice from 1 lime
1/3 cup chopped fresh basil
hot cooked rice for serving
handful of chopped peanuts for garnish

• Sprinkle the diced eggplant with salt and set aside in a colander for 10 minutes. Rinse, drain and pat dry.
• Heat 2 Tbsp of the oil in a large skillet over medium-high heat. Do not use a non-stick pan. Add the eggplant and saute for about 3 minutes until golden. Remove from the pan.
• Add the beans to the pan and saute for a couple of minutes, until just browned a bit. Remove from pan.
• Heat the remaining 1 Tbsp oil in the pan. Add the onion, garlic and hot pepper and saute until just golden.
• Add the brown sugar, peanut butter and curry powder and mix well.
• Add the vegetable broth, then stir, scraping the bottom of the pan to deglaze.
• Return the eggplant and beans to the skillet.
• Bring to a boil, then reduce to a simmer for 15 minutes.
• Add the coconut milk and let simmer for a couple of minutes, until slightly reduced.
• Finish with a squeeze of lime juice, half the chopped basil and salt if desired.
• Serve over rice, garnished with the rest of the basil and some chopped peanuts.

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