



Hoisin eggplant noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 eggplants
- 1 onion, sliced
- 1 red bell pepper, cored and sliced
- 300 grams of tofu
- 280 grams of chinese wheat noodles
- 1 table spoon of oil
- 1 tea spoon of sesame oil
- 4 cloves of garlic, minced
- 1 tea spoon of grated ginger
- 1/4 cup of rice wine
- 1/4 cup of water
- 1/4 cup of hoisin sauce
- 1 table spoon of soy sauce
- black sesame for garnish
- spring onion, sliced

Instructions

1. Cook noodles as suggested on package, drain, keep warm.
2. Slice eggplants, each slice about 1 cm thick, slice in stripes.
3. Heat oil, add onion, garlic and ginger, fry 2 min.
4. Add bell pepper, fry 3 min.
5. Add eggplant stripes, mix, add wine and water, cover the wok and simmer 5 min.
6. Drain tofu and cut in cubes, add to vegetables.
7. Add hoisin and soy sauce, continue simmering on medium heat for 7 min.
8. Serve on noodles, sprinkle with spring onion and black sesame. Season with

sesame oil.