



Sichuan eggplant wheat noodles

NIBBLEDISH CONTRIBUTOR

Ingredients

- 500 grams of eggplant, cut in slices and each slice in thin stripes
- 1/2 of yellow bell pepper, cubed
- 2 leaves of Napa Cabbage, sliced
- 1 small onion, minced
- 3 cloves of garlic, minced
- 1 tea spoon of grated ginger
- 1/4 cup of rice wine
- 1/2 cup of water
- 1/4 cup of Hoisin sauce
- 1 table spoon of soy sauce
- 1 table spoon of oil
- 1 tea spoon of sesame oil
- 200 grams of chinese wheat noodles
- 2 stalks of spring onion, sliced
- 1 tea spoon of white sesame seeds

Instructions

1. Cook noodles according to instruction on the package.
2. Heat oil, add garlic, onion and ginger, fry till fragrant, add eggplant, pour in wine and water.
3. Cover wok with a lid, cook about 5 min on medium heat.
4. Add napa cabbage, fry 5 min without cover.
5. Serve over noodles, sprinkle with spring onion and sesame seeds.