



Eggplant bhajee

NIBBLEDISH CONTRIBUTOR

Ingredients

- 3 small eggplants
- 2 tablespoon of oil
- 1/2 onion, chopped finely
- 1 teaspoon of ginger, minced
- 1 clove of garlic, minced
- 1 red chili pepper, chopped finely
- 1 tomato, chopped and blend
- 2 teaspoons of curry powder
- 1 teaspoon of fennel seeds
- 1 teaspoon of ground cumin

Instructions

1. Cut each eggplant in four, lengthwise, sprinkle with salt and put in colander, about 30 minutes.
2. Rinse with water, dry, brush with oil and grill 10 minutes.
3. Heat 1 tablespoon of oil in the pan, fry onion, garlic, ginger and chili, till onion changes color.
4. Add a bit of water and remaining spices, mix well, simmer 10 minutes.
5. Add tomato, mix well, simmer 5 minutes.
6. Serve eggplants poured with sauce with naan.