**Szechuan Spicy Eggplant**

**Servings: 4 Servings**

**Prep Time**: **15 Minutes**

**Cook Time: 1 Hour**

**Total Time**: **1 Hour 30 Minutes**

**Equipment Needed**: Skillet, Measuring Utensils, Knife, Bowls, Whisk

**Ingredients**:

2 Tablespoons Sesame Oil

3 Cups Eggplant, Cut into 1 inch strips

5-6 Shallots/Green Onions on the bias (an angle)

Sauce:

1 teaspoon Garlic, Minced

1 teaspoon Chili Oil

3 Tablespoons Coconut Aminos

1 teaspoon Cane Sugar

1 teaspoon Ginger, Dried

1 Tablespoon Cornstarch

**Directions:**

1. Heat 2 Tablespoons Sesame Oil on Medium Heat. Cook Green Onions until limp.

2. Stir in Garlic, Ginger. Add Eggplants, cook 15 Minutes.

3. Meanwhile, make Sauce. Whisk together Coconut Aminos, Sugar, Chili Oil, Garlic, Ginger, and Cornstarch and set aside.

4. Cook Eggplant until Eggplant is limp. Reduce heat to Medium-Low (3 out of 10) and cook additional 45 Minutes.

5. Add Sauce. Sprinkle a few Sesame Seeds to serve with Rice. Eat & Enjoy!