

Braised Thai Eggplant with Tofu

1 lb. firm tofu, cubed
6 Japanese eggplants, thinly sliced into rounds
1 can light coconut milk (15 oz.)
6 cloves of garlic, minced
2 T. fresh ginger, grated
2 T. grapeseed oil
1/2 c. fresh Thai basil leaves chopped (or substitute regular basil)
1/4 c. chopped cilantro
1 T. Thai Kitchen Curry Paste (red, yellow or green)
Salt and pepper to taste

In a wok or saute pan, sauté the eggplant over high heat with half of the oil for 4 minutes. Add the minced garlic and the ginger and sauté for another minute. Add the curry paste and mix with the vegetables. Pour in the light coconut milk. Add the tofu to the wok, mix gently, and simmer covered for 10-15 minutes. Just before serving add the basil and the cilantro. Season to taste with salt and pepper. Serve over brown or white rice.