

Chinese Shrimp with Eggplant

- 4-5 large Japanese eggplant or 2 medium eggplant cut into cubes
- 1 lb. raw shrimp peeled and deveined
- 1 medium onion, chopped
- 4 cloves garlic, chopped
- 3tbsp soy sauce
- 1tbsp cornstarch
- ¼ cup of chicken stock
- 2tbsp vegetable oil

In a large, nonstick frying pan or wok heat oil on medium heat;

Add chopped onions and sauté till soft;

Add chopped garlic and eggplant cubes and raise heat to high, cook till eggplant is soft;

Meanwhile mix cornstarch with soy sauce then chicken stock;

Stir this into eggplant mixture and turn off heat.

In a separate small frying pan, cook cleaned shrimp a few minutes in vegetable oil until pink.

Stir cooked shrimp into eggplant mixture and serve over cooked rice.