Sweet bean eggplant noodles



About 25 minutes · Serves 2

Ingredients

- 200 g noodles; 1 medium eggplant, cut into short batons
- 1½ tbsp Tian Fu sweet bean sauce
- 1 tbsp cooking oil; 2 garlic cloves, minced
- 3 tbsp water; 2 spring onions, sliced

Method

1. Steam the eggplant for 8–10 minutes until tender. Cook the noodles according to the packet directions and drain.
2. Heat the oil and briefly cook the garlic. Stir in sweet bean sauce and water, then gently fold in eggplant.
3. Toss with the noodles and spring onion, adding a little water if needed.

Adjust the sauce and spice level to your taste.

Made with Tian Fu



Sweet bean sauce

170g / 6oz.

Cooking times are approximate. Check product labels for ingredients and allergens.