

# Curried Eggplant and Green Beans

From – *The Cleaner Plate Club*

1 pound eggplant – diced into ½” cubes  
salt  
3 Tbsp canola oil  
1 pound green beans – cut into 1” pieces  
1 onion – chopped  
1 cloves garlic – chopped  
1 hot pepper – minced  
2 Tbsp brown sugar  
2 Tbsp crunchy peanut butter  
2 tsp curry powder  
¾ cup vegetable broth  
½ cup coconut milk  
juice from 1 lime  
1/3 cup chopped fresh basil  
hot cooked rice for serving  
handful of chopped peanuts for garnish

- Sprinkle the diced eggplant with salt and set aside in a colander for 10 minutes. Rinse, drain and pat dry.
- Heat 2 Tbsp of the oil in a large skillet over medium-high heat. Do not use a non-stick pan. Add the eggplant and saute for about 3 minutes until golden. Remove from the pan.
- Add the beans to the pan and saute for a couple of minutes, until just browned a bit. Remove from pan.
- Heat the remaining 1 Tbsp oil in the pan. Add the onion, garlic and hot pepper and saute until just golden.
- Add the brown sugar, peanut butter and curry powder and mix well.
- Add the vegetable broth, then stir, scraping the bottom of the pan to deglaze.
- Return the eggplant and beans to the skillet.
- Bring to a boil, then reduce to a simmer for 15 minutes.
- Add the coconut milk and let simmer for a couple of minutes, until slightly reduced.
- Finish with a squeeze of lime juice, half the chopped basil and salt if desired.
- Serve over rice, garnished with the rest of the basil and some chopped peanuts.



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