

# EGGPLANT & HALLOUMI STIR-FRY

SERVINGDUMPLINGS.COM

COOK TIME: 25mins

SERVES: 4

CALORIES: 568 kcal (PER SERVING)

## INGREDIENTS

400 g (14 oz) noodles  
225 g (8 oz) halloumi, cut into  
cubes  
2 eggplants, cut into pieces  
6 tbsp vegetable oil  
1 small onion, thinly sliced  
4 garlic cloves, finely chopped  
1 tbsp grated ginger  
1 tsp sesame seeds  
basil leaves from 6 sprigs

### \*SAUCE

2 tbsp cornstarch  
6 tbsp soy sauce  
2 tbsp oyster sauce  
1 tbsp rice vinegar  
1 tbsp lemon juice  
3 tbsp water  
1 tsp brown sugar  
2 tbsp sesame oil  
1 tsp cayenne pepper  
1 tsp red pepper flakes

## DIRECTIONS

Cook the noodles according to package directions.

Make sure you have all your ingredients prepared, sliced and chopped.

Combine the ingredients for the sauce in a small bowl.

Heat 3 tbsp oil in a wok or skillet over high heat until smoking-hot. Stir fry the eggplant, until browned and crisp-tender, about 6 minutes. Transfer to a plate.

Heat the remaining oil in the same wok. Stir fry halloumi, until browned, about 2 minutes. Add garlic, onion, ginger and sesame seeds and fry, until very fragrant, about 1 minute. Return the eggplant to the wok and add the sauce. Cook, tossing often, for 1-2 minutes more. Season with salt if needed. Add the basil leaves and toss until wilted, for 30 seconds.

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.