



## Aubergine & black bean stir-fry

### Ingredients

- 250g basmati rice
- 2 large aubergines
- 2 red peppers
- 8 spring onions
- 220g jar black bean sauce
- PLUS 4 tbsp groundnut or vegetable oil

### Preparation

- Cut aubergines into quarters and then wedges
- Cut the red peppers into thin strips
- Quarter 7 onions lengthways, 1 finely sliced

### Instructions

1. Cook the rice according to pack instructions. Meanwhile, heat a wok and add the oil. When hot, stir-fry aubergines for 10-12 mins until golden and cooked through. Add peppers and spring onions, and stir-fry for about 6 mins until just tender
2. Add the black bean sauce and 2 tbsp water and warm through. Serve with the basmati rice, scattered with finely sliced spring onion