



## FARMSTAND EGGPLANT & MUSHROOM LETTUCE WRAPS

SERVES 4

Sometimes it is necessary to salt and drain the eggplant before using to remove the bitter taste. After cutting the eggplant in half, if the seeds are dark then salt the eggplant about 30 minutes, then rinse before using.

2 tablespoons vegetable oil  
2 tablespoons minced garlic \*  
2 tablespoons minced ginger

4 cups eggplant, cut into ½- inch cubes\*  
½ pound portabella mushrooms, coarsely chopped\*

1/3 cup vegetable broth  
3 tablespoons hoisin sauce  
1 tablespoon chili black bean sauce  
2 teaspoons chili paste with garlic  
1 tablespoon sesame oil  
Salt to taste

Lettuce leaves\*  
Shredded green onion\*  
Red or green peppers, thinly sliced\*

Heat oil in a large skillet over medium heat. Add garlic and ginger and stir for about 1 minute. Add eggplant and mushrooms and sauté for about 3-4 minutes. Add the remaining ingredients and cover. Simmer until vegetables are tender, stirring occasionally, about 5 minutes. Uncover and cook until sauce is absorbed, about 2 minutes.

To serve, spoon eggplant mixture in the center of each lettuce leaf and garnish with green onions with peppers.

Adapted from Bon Appetit

\*Items available at Chicago Downtown Farmstand

