



Foodicious
RECIPES

Pork Stir-Fry With Eggplant and Garlic

Ingredients

- 3 tablespoons extra-virgin olive oil, divided
- 1 lb Japanese eggplant, cut into $\frac{3}{4}$ -inch pieces
- $\frac{1}{2}$ medium onion, diced
- 3 garlic cloves, minced
- $\frac{1}{2}$ lb ground pork
- 1 medium zucchini, cut into $\frac{1}{2}$ -inch pieces
- 2 tablespoons chili garlic sauce
- 2 tablespoons fish sauce
- 1 tablespoon rice vinegar
- Fresh cracked black pepper, to taste

Instructions

- **1. Sear the Eggplant**

Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Add the eggplant and cook for **3–5 minutes**, turning occasionally, until golden and slightly softened.

Remove from skillet and set aside.

- **2. Sauté Aromatics & Pork**

In the same skillet, add the remaining tablespoon of oil.

Add diced onion and minced garlic; cook for **1 minute**, until soft and fragrant.

Add the ground pork and cook for **about 3 minutes**, stirring to break it up, until browned and cooked through.

- **3. Build the Stir-Fry**

Add zucchini, chili garlic sauce, fish sauce, and rice vinegar. Stir everything together and cook for **3 minutes**, or until the zucchini is tender.

- **4. Combine and Finish**

Return the eggplant to the skillet and stir to coat in the sauce. Cook for another **2 minutes**, until everything is heated through and the eggplant soaks up the flavors.

- **5. Serve**

Season with freshly cracked black pepper and serve hot—on its own or with steamed rice.