

# FRIED EGGPLANT WITH A TOMATO AND ONION CHILLI SALSA



✕ *By Food lovers recipes*

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4-5 eggplants sliced and salted  
2 large onions sliced into wedges  
1.5kg tomatoes peeled and chopped  
1 tbs of chili paste.  
1/2 cup water

Fry your eggplants until brown on both sides then put in a strainer to drain excess oil.

In a pan, put a tablespoon of olive oil and fry your onions until translucent.

Add your tomatoes, salt and pepper. Add your water and your chili and allow to cook for 15min. Then take 1/2 the mixture out.

Spread the remaining mixture in the bottom of the pan and add a layer of eggplant and then top with another layer of salsa. Serve with pita bread

RECIPE AND PHOTO: Di Bo