

## Spicy Eggplant and Cauliflower with Basil



### Ingredients:

- 1 1/2 cups basmati rice
- 2 1/2 cups water
- 2 large garlic cloves, finely chopped
- 1 tablespoon fresh ginger, grated
- 1/3 cup olive oil
- 2 teaspoons Thai red curry paste
- 3 small eggplants, cut lengthwise into wedges
- 1/2 head cauliflower, broken into florets
- 1 15-ounce can chickpeas, drained and rinsed
- 2 cups bean sprouts
- 1/2 cup fresh basil leaves, torn

### Directions:

1. Heat oven to 450 F.
2. In a large saucepan, combine the rice, and 2 1/2 cups water and bring to a boil. Cover and simmer on low until the water is absorbed, about 15 minutes. Remove from heat and let sit 5 minutes.
3. Fluff with a fork and set aside.
4. Whisk together the garlic, ginger, oil, curry paste, and 1/2 cup water in a bowl. Add the eggplants and cauliflower.
5. Place vegetables in a roasting pan and roast until tender, stirring occasionally, adding the chickpeas during the last 5 minutes.
6. Remove the vegetables from oven and toss with the bean sprouts and basil.
7. Place 1 cup of rice on each of 4 plates and top with one fourth of the vegetables.

Makes 4 servings



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