



Fairy Tale Eggplant Curry Over Rice from CSA sharer Julia Harmatz

Combine one serrano, one jalapeño, half a lemon (peel and all), a knob of ginger, garlic, and shallots in a food processor to make a curry paste. Sauté about 4 tbsp. of the paste.

Add the fairytale eggplants split down the middle and sauté them until charred and glistening.

Add a splash of soy and a couple of cups of chicken broth (or coconut milk) and let the flavors meld.

Add a squeeze of lime and a handful of cilantro.

Serve over rice.