**Thai basil, bean and eggplant stir-fry**

Can you see a different **measurement of weight** in this recipe?

*Ingredients*

* 3 tbsp vegetable oil
* 3/4 cup finely chopped onion
* 4 cloves garlic minced
* 2 small chillies
* 1 cup chopped eggplant
* ½ tsp kosher salt
* 9 oz (ounces) green beans cut into small pieces (*yields* about 2 cups)
* ¼ cup soy sauce
* 2 tbsp fish sauce
* 1 tsp brown sugar
* 1 cup packed basil leaves thinly sliced
* crushed dried red chillies to taste (optional)

*Method*

**Take note of the cooking times, this comes together quickly so make sure everything is cut up and prepared before you begin cooking. Only begin cooking when the tables are being set.**

1. Heat oil in a large skillet or wok over medium-high heat. Add onion, garlic and chilies; sauté until fragrant, **about a minute.**
2. Add chopped eggplant and salt; cook, breaking up with a spoon, until no longer white, and crisping at edges. (3-4 mins)
3. Add green beans and cook, stirring frequently, until crisp-tender but still bright green, about 2 minutes.
4. Meanwhile, whisk together soy sauce, fish sauce and brown sugar. Pour into pan and stir to coat eggplant and beans.
5. Taste and add a pinch of crushed chillies if more heat is desired.
6. Stir in basil leaves and serve with noodles or rice.