**Thai Shrimp and Eggplant Stir-Fry**

This unique stir-fry dish is made with shrimp and eggplant. Serve with lime wedges and rice noodles, if desired.

* **Yield:** Serves: 4

**Ingredients**

* 2 tablespoons fresh lime juice
* 1 1/2 tablespoons Asian fish sauce
* 1 1/2 teaspoons sugar
* 1 tablespoon plus 5 tsp. peanut oil
* 1 pound large shrimp, peeled and deveined
* 3 slender Japanese eggplants, halved lengthwise and cut crosswise into 1/2-inch pieces
* 5 cloves garlic, thinly sliced
* 2 Fresno chilies, seeded and slivered
* 1 scallion, thinly sliced (about 1/4 cup)
* 1 cup loosely torn basil leaves
* Lime wedges, for serving
* Cooked rice noodles, optional

**Preparation**

1. In a small bowl, whisk lime juice, fish sauce, sugar and 2 Tbsp. water.

2. In a 12-inch nonstick skillet, heat 1 Tbsp. oil over medium-high heat until very hot; swirl to coat skillet. Add shrimp and stir-fry until just pink, about 3 minutes. Transfer to a medium bowl.

3. Add 2 tsp. oil and half of eggplant to skillet. Cook, undisturbed, for 2 minutes, then stir-fry for 30 seconds. Transfer to bowl with shrimp. Add another 2 tsp. oil; repeat with remaining eggplant. Make a well in center and add remaining 1 tsp. oil, garlic, chilies and scallion. Stir-fry until fragrant, about 1 minute.

4. Add shrimp, eggplant and sauce to skillet. Cook, tossing well, until heated through, 30 seconds to 1 minute. Stir in basil. Serve with lime wedges and rice noodles, if desired.

**Nutritional Information**

**Amount per serving**

* Calories 209
* Fat 10 g
* Satfat 2 g
* Monofat 0.0 g
* Polyfat 0.0 g
* Protein 18 g
* Carbohydrate 12 g
* Fiber 4 g
* Cholesterol 143 mg
* Iron 1 mg
* Sodium 1176 mg
* Calcium 105 mg