

Less than 30 minutes

Serves 4

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Ingredients:

- 2 large brinjals, washed and cubed
- 3 Tbsp (45ml) olive oil
- 1 onion, finely chopped
- 2 tsp (10ml) crushed garlic
- 1 tsp (5ml) chilli powder
- 1 tsp (5ml) each ground cumin and coriander powder
- ½ tsp (3ml) lemon pepper
- ½ tsp (3ml) garlic salt
- 2 salad tomatoes, chopped
- ½ cup (125ml) fresh coriander, chopped
- Toasted bread, for serving

Method:

1. Fry brinjals in oil. Set aside.
2. Sauté onions until soft.
3. Add garlic, spices, seasoning and brinjals, then cook for 10 minutes.
4. Add tomatoes and cook until soft
5. Sprinkle with coriander and serve on buttered toast.