



Potatoes With Eggplant

Visual Recipe
by DAREBEE

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4 potatoes
2 eggplants
1 cup ~ 7oz ~ 200ml tomato sauce
1 tbsp molasses

LEVEL UP! Add pine nuts and fresh basil.

2 PORTIONS

INSTRUCTIONS

1. Peel and slice the potatoes. Arrange them on top of a baking tray lined with baking paper. Preheat the oven to 400°F (200°C). Roast the potatoes for 20 minutes or until tender.

2. Add sliced eggplant and season for taste. Place back into the oven and roast for another 10 minutes.

3. Turn over and roast for another 10 minutes.

4. Combine tomato sauce with molasses in a saucepan. Bring to a boil then lower the heat and simmer for 30 minutes or until the sauce is reduced to half.

5. Transfer potatoes and eggplant to a plate.

6. Top with tomato sauce, fresh basil and pine nuts.

