



# TORTANG TALONG / FILIPINO EGGPLANT OMELETTE



## SO RICH AND CRISPY AND EASY TO MAKE!

There are many versions of this dish! This recipe was based off @sweetsimplevegan Jasmine Brione's vegan recipe at <https://sweetsimplevegan.com/tortang-talong/>.

### INGREDIENTS

- 2-3 MEDIUM EGGPLANTS
- COOKING OIL
- 1/4 SMALL ONION
- 2-3 CLOVES GARLIC
- 1 SMALL RED PEPPER, SWEET OR SPICY
- 2-3 EGGS
- 1 PINCH SALT
- 1 TBSP SOY SAUCE
- OPTIONAL: KOREAN / SAVORY PANCAKE MIX & WATER
- SERVE WITH RICE & GARNISH WITH SCALLIONS



### STEPS

1. Wrap eggplants up in a piece of tin foil and roast at 400°F for 15-20 minutes until soft / can poke through with a fork. NOTE: Not too mushy so that it holds its shape. Set aside and let cool to touch so that you can peel them. It's okay if some pieces of the skin remain.
2. Sauté your onion, garlic, and peppers a few minutes until combined and then toss into a shallow dish. Whisk in your eggs, soy sauce, salt, and any other spices you'd like.
3. Optional, whisk up your pancake mix and water until incorporated and then add in all your wet ingredients and mix well.
4. Heat up a frying pan with a little oil. Take your peeled eggplants and hold the stem and press the eggplants flat with a fork. Dip each eggplant into the egg mixture on both sides and place in hot pan, ladling over another 1/4 cup of batter and using your spatula to push it back toward your eggplant. Cook until golden brown & flip.
5. Slice and serve on top of rice and garnish with scallions.

### RECIPE IN COLLABORATION WITH

PACIFIC NW CSA COALITION  
ORCHARDS OF 82ND / APANO / ROSE CDC  
MONTAVILLA FARMERS MARKET  
KIMCHI HAILEY @KIMCHIHAILEY