



Eggplant Chile Cheese Toast

Vegetarian styled street food favorite in India

Batter

1/4 cup chickpea flour

3 Tablespoons warm water

1 teaspoon avocado oil or other neutral oil

1/4 teaspoon salt

1/4 teaspoon dried oregano

1/2 large eggplant, widest part sliced into 4 flat discs about 3/4 inch thick

Chile Cheese Topping

1/4 cup grated Cheddar cheese

1/4 cup grated low moisture mozzarella

2 Indian green chilies, jalapeno peppers or Thai chilies, chopped, seeded

1 teaspoon grated ginger

1 teaspoon minced garlic

1/2 teaspoon ground cumin

1/4 teaspoon salt

Garnish: 1 Tablespoon fresh chopped cilantro

1. Whisk together all the ingredients for the batter and let sit for 1 hour at room temperature.
2. Preheat the air fryer to 400 degrees F. or the oven to 450 degrees F.
3. Brush the eggplant slices with batter on both sides. Lay the eggplant tipped on the rim of the baking dish, and then air fry until golden brown and dry on both sides, for 10 minutes. Then flip using tongs and air fry 2 more minutes. (I can do two slices at a time in my air fryer so I repeat this step for the remaining slices.) If using the oven, line a baking sheet with parchment paper and place the eggplant slices on it. Bake on one side for 13 to 15 minutes or until golden brown, then flip and cook the other side for 3 to 5 minutes.
4. As the eggplant cooks, mix all the ingredients for the chile cheese topping in a bowl.
5. Sprinkle the cheese topping on the eggplant slices in the air fryer and air fry again for 1-1/2 minutes or bake for 2 to 3 minutes, until the cheese is completely melted. Garnish with cilantro and serve.

Serves 2

Recipe by: Vasudha Viswanath, *The Vegetarian Reset*, The Collective Book Studio, Recipe – *Eggplant Chile Cheese Toast*, p.35.

About the Recipe: Vasudha uses eggplant in place of toast and tops them with a spicy cheese filling. It is crispy when hot but will soften as it sits. For more traditional texture, use her zucchini bread or the bread of your choice. Chile cheese toast is one of India's top five street food creations.