Tortang Talong  (Eggplant Omelette)

PREP TIME: 15 MIN | COOK TIME: 25 MIN | SERVINGS: 1

INGREDIENTS:
- 1 large eggplant, washed
- 1 egg
- Salt and pepper, to taste
- 1 Tbsp cooking oil

RECIPE NOTES:
- For a filling meal, serve with rice!
- Drizzle with ketchup, if desired.

DIRECTIONS:
- Place eggplant on baking sheet and broil in oven/toaster oven for 15 minutes, flipping halfway, until soft and blackened. OR roast eggplant directly over stovetop fire until skin turns black, rotating to for even cooking on all sides.
- Allow to cool down, then peel skin off using your fingers. Arrange peeled eggplant on a plate and flatten using a fork. Set aside.
- In a shallow bowl or container, beat the eggs and add salt and pepper to taste. Continue beating until well combined.
- Heat oil in a pan until hot. Dip flattened eggplant in egg mixture, then carefully place in pan and fry for ~4-5 minutes, until golden brown and crispy.
- Pour remaining egg mixture on top of eggplant. Flip and fry the other side until golden brown and crispy.
- Remove from pan, place onto a wide plate for serving, and enjoy!