

# BUFFALO EGGPLANT FRIES

## INGREDIENTS

- 1 large regular eggplant
- ½ cup vegan buffalo sauce
- 3.5 cups crushed buffalo puffs
- 1 tbsp. onion powder
- ¼ tsp. salt



## PREPARATION

1. Preheat the oven to 400°F and line a large baking sheet with parchment paper. Brush the paper lightly with oil.
2. Peel the eggplants and cut in half lengthwise and then slice into fry size pieces. Set aside.
3. In a large bowl, add buffalo sauce.
4. Now, place the crushed buffalo puffs, onion powder and salt in another large bowl
5. Place the eggplant fries in the buffalo sauce bowl and mix well to coat.
6. Coat the eggplant in the crushed buffalo puffs by pressing each piece lightly with hands. The breadcrumbs should stick well to each piece.
7. Arrange pieces on the lined baking sheet in one single layer.
8. Bake for 25 minutes or until the eggplant is tender and the coating turns golden and crispy.
9. Serve and enjoy!

