

Aubergine parmigiana

This delightful vegetarian dish can be served alongside grilled lamb chops.

Add layers of wilted spinach to this dish, if you like.

Takes 10 minutes to make,
25-30 minutes to cook

Serves 4

Ingredients

2 small aubergines

2 tbsp sun-dried tomato pesto

2 x 125g balls mozzarella,
sliced

350g jar chilli and tomato
sauce

50g ready-made fresh
breadcrumbs

50g grated vegetarian
Parmesan



Method

1. Preheat the oven to 200°C/fan180°C/gas 6. Slice the aubergines lengthways into 1cm slices and brush with olive oil. Heat a griddle pan over a high heat and cook the aubergine in batches for 2-3 minutes, turning once, until tender.
2. Spread 1 side of the cooked aubergine slices with 2 tbsp sun-dried tomato pesto, then layer them up into 3 layers in a lightly greased ovenproof dish with mozzarella and the jar of chilli and tomato sauce.
3. Mix together fresh breadcrumbs and Parmesan, then sprinkle over the top. Bake for 20-25 minutes until bubbling and golden. Serve with a green salad.