

Aubergines with Mozzarella & Arrabiata Sauce



Serves 2 **Prep 15 mins**

Cooking 20 mins

Easy

Ingredients

1 large aubergine sliced lengthways into 4 pieces
25ml olive oil
Salt and pepper
25g Parmesan, grated (or vegetarian alternative)
2 balls Mozzarella
9 basil leaves

For the sauce

400g tin chopped tomatoes
50ml olive oil
Salt and pepper
1 small bunch basil, shredded

To serve

Grated Parmesan
extra virgin olive oil

1. Place a pan over a medium heat and add the oil. When the oil is hot, add the aubergine slices and fry for a couple of minutes each side until crispy.
2. Season, then place on a tray. Sprinkle over some of the basil and cover in mozzarella and parmesan. Place under the grill for 2 to 3 minutes until the cheese has turned golden.
3. To make the sauce, place a pan over a medium heat and add the olive oil. When the oil is hot, add the tinned tomatoes, seasoning and basil. Bring to the boil and simmer for 5 minutes.
4. Spoon the sauce onto a plate, top with the aubergine slices, grate over a little more parmesan and drizzle with olive oil.