

Hob-to-table Moussaka



Serves 4 Prep 10 mins

Cooking 20 mins

Easy

Ingredients

2 tbsp olive oil
1 large onion, finely chopped
2 garlic cloves, finely chopped (optional)
500g minced lamb
400g tin chopped plum tomatoes
2 tbsp tomato purée
2 tsp ground cinnamon
200g jar chargrilled aubergines in olive oil, drained and chopped
200g feta cheese, crumbled
3 tbsp fresh parsley or mint, chopped

pitta or focaccia
salad to serve

1. **Brown the mince:** Heat the oil in a large, shallow pan. Toss in the onion and garlic and fry until soft. Add the mince and stir fry for 3-4 minutes until browned.
2. **Season and simmer:** Tip the tomatoes into the pan and stir in the tomato purée and cinnamon, then season generously with salt and pepper. Leave the mince to simmer for 20 minutes, adding the aubergines half way through.
3. **To serve:** Sprinkle the crumbled feta and chopped mint over the mince. Bring the moussaka to the table as the feta melts and serve it with a crunchy green salad and toasted pitta