

## Mini Moussakas



**Serves 2**

**Prep 1h**

**Cook 30 mins**

**Easy**

### Ingredients

2 tbsp olive oil  
1 small onion, peeled and finely chopped  
250g lamb mince  
227g can of chopped tomatoes  
1/2 tsp ground cinnamon  
1 tsp dried oregano

1 aubergine, trimmed  
1 egg  
1 tsp corn flour  
150 ml pot natural yoghurt  
4 tbsp grated parmesan cheese  
salad or green vegetables to serve

1. Heat 1 tsp of the oil in the frying pan over a medium heat. Add the onion and cook for about 5 mins until just beginning to brown. Increase the heat to high, add the lamb mince and fry for 3-4 mins until browned.
2. Stir in the tomatoes, cinnamon and oregano, reduce the heat and simmer gently for 20 mins
3. Meanwhile, preheat the grill to hot. Cut the aubergine across into 18 thin slices, lay them out on the baking sheet and brush them lightly on both sides with the rest of the oil. Grill the slices until browning on one side, then turn them over to soften.
4. Preheat the oven to 200C/180C Fan/ Gas 6 and have two 500 ml gratin dishes ready. Lay three aubergine slices in each dish, spoon a quarter of the mince mixture into each, add three more aubergine slices, the rest of the mince and then the last slices.
5. Beat the egg in a jug, beat in the corn flour and then beat in the yoghurt. Pour the sauce over the top of the dishes, then sprinkle with the parmesan cheese.
6. Put the dishes on a baking tray and bake for 25-30 mins until the moussakas are bubbling and golden. Serve with salad or green vegetables.

