

Gill's Gourmet Gallery

Moussaka Meatballs

Ingredients:

Large aubergine cut into slices and quarters

1 large onion, diced

2 tablespoons olive oil, divided

2 packets lamb meatballs

2 cloves garlic, diced

1/2 large red chilli, diced

1 teaspoon cumin

1 teaspoon cinnamon

1 teaspoon cayenne pepper

400g tin of chopped tomatoes

1/2 teaspoon dried thyme

1/2 teaspoon dried oregano

1/2 teaspoon salt

300g mozzarella cheese grated

Method:

Place the sliced aubergine pieces on kitchen towel and sprinkle with salt.

Leave for 20 minutes and then towel dry to remove excess water.

Place in a small roasting dish, drizzle with oil and roast for 20 minutes to soften in the oven, 160c fan.

Place the remaining oil in a non-stick frying pan or wok.

Heat and add the onion, garlic, chilli, cumin, cinnamon and cayenne pepper.

Slowly stir to release the flavours of the spices and cook the onion to soften.

Add the meatballs and stir to immerse in flavour.

Add the chopped tomatoes, aubergine and herbs. Simmer and stir for 15 minutes. Season to taste.

Once cooked pour into an ovenproof dish.

Smother with Mozzarella cheese and place in the oven for 30 minutes, 180c fan.

Serve with pasta or sweet potatoes.

