



# Mini Lamb Moussaka

NIBBLEDISH CONTRIBUTOR

## Ingredients

For 2:

- 200g lean minced lamb
- 200g chopped tomatoes
- 1 tbsp tomato puree
- 1 small red onion, chopped
- Half an aubergine, sliced
- 2 tbsp lemon juice
  
- 1 tsp oregano
- 1 tsp rosemary
  
- 100g natural yoghurt
- 1 beaten egg
- Some grated cheese
- 2 tbsp cooked couscous

## Instructions

1. Brown the onion and mince in a frying pan. Add the tomatoes, puree and herbs and leave to simmer for 15 minutes.
2. Meanwhile, season the aubergine slices and brush with lemon juice on each side. Grill for a few minutes til soft.
3. Divide the lamb mixture into two ramekin dishes, layering the aubergine slices on top.

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4. Mix the yoghurt with the egg and pour over the top. Sprinkle over the cheese and couscous.
  5. Grill for about 15 minutes until bubbly and golden and serve with some fresh salad.