



Baked Potato Moussaka

NIBBLEDISH CONTRIBUTOR

Ingredients

It looks like a lot of ingredients but it's all store cupboard stuff really so is still budget friendly!

For 2:

- 1 large jacket potato
- 80g minced lamb or turkey
- 2 tbsp green lentils
- Half a small red onion
- 6-8 slices of aubergine
- 6 cherry tomatoes, halved
- 1 tbsp tomato puree

- 1 tbsp parsley
- Some fresh coriander
- Some grated cheese (optional)

- 50g cottage cheese
- 50ml milk
- 1 small egg, beaten.

- Bit of butter
- Bit of flour
- Bit of nutmeg

Instructions

This recipe might have 8 long-looking steps but you'll find that it's actually very simple to make!

1. Cut the potato in half, lengthways. Prick all over and microwave at full power for about 10 minutes until cooked through.
2. Meanwhile, heat the milk and butter gently til it starts to simmer. Take off the heat and mix in the cottage cheese, nutmeg and egg. Set aside.
3. Toss the aubergine slices in a little oil and fry on both sides for a minute or so to soften them. Set aside.
4. Fry the onion and mince until brown. Add the lentils, cherry toms and puree, mixing well.
5. Scoop the potato out into a bowl, leaving half a centimetre or so from the skin. Mash with a bit of salt and grated cheese if you like.
6. Add the mashed potato to the mince mixture, then stir in the parsley and coriander.
7. Divide the mixture into the two potato skins. Lay the aubergine slices on top and pour over the sauce.
8. Stick under the grill for about 5 minutes until the top goes brown.