



4

SERVES/MAKES



COOKING TIME:  
< 30 min



COOKING STYLE:  
Oven

## LANCEWOOD® CHEESY STUFFED EGGPLANT

### INGREDIENTS:

- 2 eggplant, halved
- 15 ml olive oil
- 1 onion, diced
- 250 g mushrooms, chopped
- 5 ml dried herbs
- 5 ml garlic, crushed
- 30 ml tomato paste
- 125 g cherry tomatoes, halved
- Salt & freshly ground black pepper to taste
- 375 g **LANCEWOOD® Mozzarella**, grated

### METHOD:

Preheat the oven to 180°C. Halve 2 eggplants and scoop out their flesh with a spoon. Set the scooped-out flesh aside and place the halves in a baking tray. In a separate pan, add the oil, onion, eggplant flesh, mushrooms, dried herbs, garlic, tomato paste, cherry tomatoes and seasoning. Mix together and simmer for 15 minutes. Add two thirds of the Mozzarella and mix through. Fill the eggplant halves with the mixture and top with the remaining Mozzarella. Bake for 25 minutes or until eggplant is cooked and the cheese is golden brown.

### PRODUCTS USED:



Mozzarella

**ENJOY!**