

# Moussaka-style mince (8 portions; 1hr 15m)

Original version: <https://www.bbcgoodfood.com/recipes/hob-table-moussaka>

Good served with rice and a couple of wholemeal/seeded flatbreads per person.

## For the pot

- 2 large red onions
- 2-3 cloves garlic
- 4 tbsp olive oil for frying
- 1kg lean minced lamb
- 2 tins chickpeas
- 2 tins peeled plum tomatoes
- 1 aubergine
- 3 tbsp tomato puree
- 2 tsp ground cinnamon
- salt and pepper

Chop the garlic and onions finely, and chop the aubergine into 2cm chunks.

Heat the oil, fry the garlic and onion for 30s, then add the mince (seasoned with a bit of salt to taste) and fry until it browns.

Drain and rinse the chickpeas, and add them to the mince along with the tomatoes, a can of hot water, aubergine, puree, cinnamon, and pepper to taste.

Break up the tomatoes and simmer for 45-55 minutes.

## For the table serving

- chopped fresh or dried mint
- 25g feta cheese per portion (200g total)
- 2 flatbreads per person

About 10 min before the lamb is ready, put the flatbreads on a baking tray and sprinkle with water both sides. Warm on Gas 4 until the food is served.

Cut the feta into small chunks.

Dish the rice and lamb, then sprinkle some mint and the feta on top. (Can be done at table.)