

## Pasta-less Aubergine and Courgette Lasagne



### Ingredients

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| <ul style="list-style-type: none"><li>• 2 courgettes, thinly sliced lengthways</li><li>• 1 large aubergine, thinly sliced lengthways</li><li>• 1 tsp. olive oil</li><li>• 1 onion, finely chopped</li><li>• 2 garlic cloves, finely chopped</li><li>• 400 g (14oz) extra lean beef mince</li><li>• 200 g (7oz) mushrooms, roughly chopped</li></ul> | <ul style="list-style-type: none"><li>• 400 g tin chopped tomatoes</li><li>• 1 tbsp. tomato purée</li><li>• 1 tbsp. dried mixed herbs</li><li>• Few dashes Worcestershire Sauce</li><li>• 2½ tbsp cornflour</li><li>• 500 ml (17fl oz) skimmed milk</li><li>• 1 x 125 g (4oz) ball light mozzarella cheese, thinly sliced</li></ul> |
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- Preheat grill to high. Lay courgette and aubergine slices in a single layer on baking trays. Season with salt, then grill (in batches if necessary) until cooked through - about 2-3min on each side. Set aside on kitchen paper to remove excess moisture.
- Preheat oven to 200°C (180°C fan) mark 6. Heat oil in a large pan over low heat; fry onion until soft, about 10min. Turn up heat; add garlic and mince. Fry for 5min, stirring frequently, then add the mushrooms and cook for a further 5min.
- Add the tomatoes, tomato purée, herbs and Worcestershire Sauce. Season well. Bring to boil; simmer for 15min, stirring occasionally. Check seasoning, remove from heat and set aside.
- Meanwhile, make white sauce. Put cornflour in a medium pan, whisk in milk and season well. Bring to boil, whisking constantly, and bubble for a few minutes (mixture will need to boil to thicken). Check seasoning.
- Spoon half mince mixture into a large ovenproof dish; top with half veg in an even layer. Next spoon on half white sauce; then half the mozzarella. Repeat with remaining mince, veg, sauce and mozzarella. 6 Cook in oven for 40-45min or until piping hot and golden. Serve immediately with a crisp green salad.

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