



Tuna & Aubergine Lasagne



Ingredients

1 x 145g Princes Tuna Chunks in Spring Water
150g sweet potato, cubed
3 tbsp olive oil
2 aubergines, cut lengthways into thin slices
2 onions, finely chopped
3 garlic cloves
150g butternut squash, cubed
400g can chopped tomato
140g cooked puy lentils
Dried oregano
Handful chopped basil leaves
125g ball mozzarella
Salt and pepper

 Serves
4

 Prep
15 minutes

 Cooking
45 minutes

	Calories	Sugars	Fat	Saturated Fat	Salt
Per 100g	80Kcal	3.1g	3,5g	1.2g	0.24g
RI%	4%	3%	5%	6%	4%

Method

1. Heat oven to 200C. Place sweet potato on a baking tray. Drizzle over olive oil, season with salt and pepper and roast for 30 minutes until golden.
2. Meanwhile, cut aubergine lengthways into thin slices. Brush both sides of the aubergine with olive oil. Lay on a baking sheet, season with salt and pepper and cook for 15-20 minutes.
3. Cook onion and garlic in a frying pan until soft. Stir through the squash and canned tomatoes, and ½ can water. Simmer for 10-15 minutes. Stir in cooked lentils, sweet potato, a sprinkle of dried oregano, basil leaves and season with salt and pepper.
4. In a baking dish, add a layer of lentil mix to the bottom of the dish, followed by a sprinkle of the drained tuna chunks on top. Then place a layer of aubergine on top (4-5 slices usually works). Repeat these layers finishing off with the final layer aubergine. Top with mozzarella cheese and season with salt and pepper
5. Bake in the oven for 15 minutes until golden. Serve with fresh salad leaves.

