



Vegan Moroccan Casserole



1. Cut one aubergine into approx. 1inch thick slices. Place in a frying pan with a small amount of oil and sprinkle with the Moroccan Marinade and fry for 2mins.
2. Add two chopped peppers and one tin of drained chickpeas and continue to cook until the peppers become soft.
3. Add two tins of tinned tomatoes and one tablespoon of Moroccan Marinade and continue to cook on a low heat for 5mins while stirring occasionally.
4. To make the dish go further you could add part boiled potatoes with the aubergines.
5. This could also be cooked in a slow cooker.