



## **Lulu's Vegan Tagine**

- **10 baby aubergines, halved**
- **1 onion, finely sliced**
- **3 cloves of garlic, minced**
- **1½ tsp smoked paprika**
- **10 dried apricots, chopped**
- **2 chillies, finely chopped**
- **1 vegetable stock cube**
- **2 cans chopped tomatoes**
- **200g chickpeas**
- **Handful of green beans**
- **Handful of parsley**
- **Handful of toasted almonds**

## Method

- Heat the oil in a large non-stick pan and fry the onion and garlic for 5 mins
- Stir in the paprika and chillies, cook briefly, then tip in the stock and tomatoes
- Add the aubergines and apricots, then cover the pan and cook gently for 15-20 mins until the aubergines are pie-minglingly tender
- Add the chickpeas and warm through
- When the tagine is ready, stir in the parsley and almonds and serve on a bed of couscous with yogurt and steamed green beans