



Vegetarian moussaka

Ingredients

- 2 large Eggplants, cut into slices
- 2 Mediums Potatoes
- 3 Mediums Green bell pepper, sliced
- 5 Cloves Garlic, finely chopped
- 3 tbsp Vinegar
- 1.5 tbsp Vegetable oil
- 2 cubes MAGGI® Chicken Bouillon
- 3 tbsp Tomato Paste
- 1 tsp Ground Black Pepper
- 0.5 tsp ground cumin
- 0.5 tsp Coriander powder
- 2 cups Water
- 1 pinch Fresh parsley, chopped

Instruction

1. Preheat oven to 180C
2. In a large pan, sauté the onions with vegetable oil till golden, add potatoes, eggplants until light golden brown. Keep aside.
3. In the same pan, sauté the garlic with tomato paste. Add vinegar, MAGGI® Chicken Bouillon, spices and water. Bring to boil.
4. line eggplants, potatoes, capsicums in baking dish or clay pot then add with the garlic tomato sauce prepared.
5. Bake in the preheated oven for 30 minutes and garnish with chopped parsley.

Nutrition		40 Minutes
		6
Carbohydrates	22.74 g	
Energy	122.81 kcal	
Fats	2.86 g	
Protein	3.49 g	