

## INGREDIENTS

- 1 aubergine
- 1 large onion
- 400g chickpeas
- 4 cloves garlic
- 1 pepper, sliced
- 400g tomatoes
- 1 stock cube
- 1 tsp turmeric
- 1½ tsp cumin
- ½ tsp black pepper
- 1½ tsp smoked paprika
- 1½ tsp cinnamon
- 2 bay leaves
- 3 tbsp lemon juice
- 300g wholemeal flour

## FROM YOUR CUPBOARD

- ¼ tsp salt (optional)
- 1 tsp oil (½ for onion and garlic and ½ for chapatis)
- ½ pint / 275ml lukewarm water

SERVE WITH  
RICE OR  
CHAPATIS

- 1 Cube the onion and finely chop the garlic and fry them in a pan with a ½ teaspoon of oil until softened.
- 2 Chop the aubergine into 1½ inch / 4cm lumps, add to the onions and garlic and cook for 5 minutes.
- 3 Add the spices and bay leaves and stir for 1 minute.
- 4 Drain the water from the chickpeas into a bowl and crumble in the stock cube.
- 5 Add the tomatoes and stock mix, bring to the boil and then simmer until aubergine is just tender, approx. 15 minutes.
- 6 Add the chunks of pepper and the chickpeas and cook for a further 5 to 10 minutes.
- 7 Add the lemon juice a minute before the end of cooking.

# Moroccan-style Chickpea & Aubergine

VEGETARIAN



Serves:   
Prep & Cook: 40 mins

SUTTON  
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FARM

Sutton  
People's  
Kitchen

## To make the chapati breads...

- 1 Sift the flour and salt (if using) into a large bowl.
- 2 Add the oil and water and mix into a soft dough.
- 3 Cover with a damp tea towel and leave aside for 10-15 minutes
- 4 Divide into 12 balls and roll out into thin rounds (using extra flour if necessary to stop sticking).
- 5 Heat a frying pan until very hot, and cook one chapati at a time, for half a minute on each side or until browned and cooked through.

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