







More Than Food
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Farmhouse Vegetable Gratin with Mozzarella and Mixed Beans

What's in a name? When it comes to naming our recipes it's a pretty simple case of imagining where you might eat this dish if you weren't in your kitchen. We quite fancied that we'd eat this in a cosy little cottage on a hilltop in the south of France. Mozzarella and Italian cheese give a little touch from across the border and add a great source of protein too! Bon appétit!



45 mins



4 of your 5 a day



mealkit



veggie



Aubergine (1)



Courgette (1)



Onion (½)



Garlic Clove (1)



Thyme (½ bunch)



Mixed Beans (1 tin)



Tomato Purée (1 tbsp)



Chopped Tomatoes (1 tin)



Provencal Herbs (1½ tsp)



Panko Breadcrumbs (30g)



Hard Italian Cheese (20g)




Mozzarella Cheese (½ ball)

2 PEOPLE INGREDIENTS

- Aubergine, chopped **1**
- Courgette, chopped **1**
- Onion, chopped **½**
- Garlic Clove, grated **1**
- Thyme **½ bunch**
- Mixed Beans **1 tin**

- Tomato Purée **1 tbsp**
- Chopped Tomatoes **1 tin**
- Provençal Herbs **1½ tsp**
- Panko Breadcrumbs **30g**
- Hard Italian Cheese **20g**
- Mozzarella Cheese **½ ball**

 Our fruit and veggies may need a little wash before cooking!

Did you know...

Aubergines are not only purple, the fruit can come in other colours too, like white, green and purple with white stripes.

Allergens: Milk, Gluten.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
Per serving	546 kcal / 2246 kJ	27 g	16 g	39 g	18 g	34 g	1 g
Per 100g	77 kcal / 316 kJ	4 g	2 g	5 g	3 g	5 g	0 g



1 Preheat your oven to 200 degrees. Cut the **aubergine** and **courgette** in half lengthways, remove and discard the tops and bottoms, slice into 1cm lengths and then chop into 1cm cubes. Put your **veggies** in a bowl and toss in a good splash of **oil**, a pinch of **salt** and a good grind of **black pepper**.



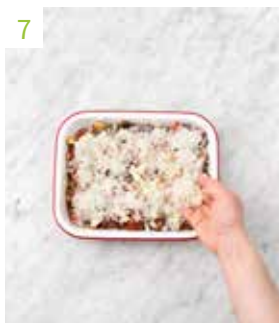
2 Peel and finely chop the **onion**. Peel and grate the **garlic** (or use a garlic press if you have one). Strip the **thyme leaves** off their stalks (discarding the stalks). Drain and rinse the **mixed beans**.

3 Put a frying pan on high heat and cook your **aubergine** and **courgette** in batches for a few minutes until slightly charred, then remove from the pan. **Tip:** *Cook in batches to make sure you get some colour on them rather than stew them.*



4 In your now empty pan, add a splash of **oil** and turn the heat down to medium. Add your **onion**, **garlic** and **thyme** and cook gently for 5 mins then add the **tomato purée** and stir well.

5 Add the **chopped tomatoes**, **provençal herbs**, **mixed beans** and your **veggies** and give it all a good stir. Let it warm through - this should take about 5 mins on medium heat.



6 Meanwhile, in a small bowl, mix the **panko breadcrumbs** and **hard Italian cheese** with a drizzle of **oil** and a pinch of **salt** and **black pepper**.

7 Taste your veggie mix for seasoning, add **salt** and **black pepper** if necessary and then pour your **veggie bean mixture** into an ovenproof dish. Tear the **mozzarella** over the top and sprinkle with your **cheesy breadcrumb mixture**. Put on the top shelf of your oven for 5-10 mins until crispy and golden on top.

8 Divide your **gratin** between your plates and tuck in!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!