



your notes:

Slow Cooker Aubergine & Lentil Pasta

You Will Need

- 2 small aubergines
- 1 handful of frozen mixed peppers
- 2 400g cans chopped tomatoes
- 1 tbsp tomato puree
- 1 tsp lazy chilli
- 1 tsp lazy garlic
- 2 tsp mixed herbs
- 200ml water
- 150g pre cooked puy lentils
- Salt and pepper to season
- 1 tsp sugar

Let's Cook!

- Chop the aubergines into small bitesize chunks
- Add all the ingredients to the slow cooker and season with the salt and pepper
- Stir and cook on low for 8 hours
- Serve with pasta/salad/garlic bread