Aubergines\* Casserole (Kitty)

2-3 Medium Aubergines
1 lb Ground Meat
1 Medium Onion – chipped
1 Bell Pepper (Red or Orange) – chopped
2-3 Cloves Garlic – chopped
6 Chicken Bouillon Cubes
Cooked Rice

Peel and cut Aubergines into ¼” cubes

Boil in water with Bouillon Cubes until soft - strain & put aside

Brown Meat – strain & put aside

Sauté Vegies

Combine with Meat and Rice

Salt, Black Pepper and Tony’s mix

Put in Casserole disk top with breadcrumbs and butter slices

Simmer for about 30-45 mins. (or freeze to eat later)

Bon Appetit!

\*Note: Eggplants are of course Aubergines in the U.K.!!
\*Note: Aubergines do not freeze well, so make only enough to eat over the next few days.’