

AUBERGINE PIE

INGREDIENTS

2 Aubergines
2 Sweet red peppers
2 Onions
2 Tomatoes
2 Garlic cloves
Whole wheat pie crust

DIRECTIONS

1. Peel and chop the garlic and mix it with oil and salt.
2. Bake the aubergines, sweet red peppers, onions and the tomatoes.
3. Peel and cut the baked vegetables into strips.
4. Add oil and garlic, and stir.
5. Cover the tray with half of the pie crust.
6. Arrange the vegetable filling, and cover with the remaining dough.
7. Place the pie in a pre-heated oven at 180°C and bake for 30 minutes.