



# STUFFED AUBERGINES

## Ingredients

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- 1 aubergine
  - 100 cous cous
  - 50 gr red bell pepper
  - 50 gr of GreenVie Mediterranean flavour
    - a bit of parsley
  - salt, pepper, dried oregano
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recipe & photo credits @topfoodfacts





## *instructions*

Cut the aubergine in half, lengthwise using a knife, cut the surface of the aubergine halves so that you get small holes, that will let all the flavors go inside.

Season with salt, pepper and dried oregano. Drizzle with some olive oil and roast in the oven, set to 180<sup>0</sup> Celsius, for 10 minutes.

Meanwhile, cook the cous cous according to the package instructions and mix with the **GreenVie** Mediterranean flavour, chopped red bell pepper and the chopped parsley.

When the aubergine is ready, take it out and serve with the cous cous salad on top.

## *enjoy!*









