**Layered aubergine & lentil bake**

Serves 4

* 2 aubergines, cut into ½ cm slices lengthways
* 3 tbsp olive oil
* 140g Puy lentils
* 2 onions, finely chopped
* 3 garlic cloves, finely chopped
* 300g cooked butternut squash
* 400g can chopped tomato
* ½ small pack basil leaves
* 125g ball of mozzarella, torn

1. Heat oven to 220C/200C fan/gas 7. Brush both sides of the aubergine slices with 2 tbsp of the oil, lay on baking sheets, season and bake for 15-20 mins until tender, turning once. Cook the lentils following pack instructions.
2. Heat the remaining oil in a large frying pan. Tip in the onions and garlic and cook until soft. Stir though the squash and the tomatoes, plus ½ can of water. Simmer for 10-15 mins until the sauce has thickened. Stir in the lentils, basil and seasoning.
3. Spoon a layer of lentils into a small baking dish. Top with aubergine slices and repeat, finishing with a layer of aubergine. Scatter with mozzarella and bake for a further 15 mins until the cheese is golden and bubbling.