

## PARMIGIANA DI MELANZANE WITH 'NDUJA

For 4 people

### Ingredients

2 Large Aubergines

1 400g Tin of chopped tomatoes

2 Mozzarella cheese

80g of Parmigiano cheese

125g 'Nduja

Extra Virgin olive oil

Salt

Black Pepper

### Directions

1. Thinly slice the aubergine and pre-cook them using a grill pan or using a microwave. The slices can be either round or length wise.
2. In a baking tray spread some olive oil to avoid the aubergine sticking. Place layers of aubergine, Mozzarella, tomatoes and 'Nduja until reaching the top of the baking tray.
3. When all the layers are done sprinkle the Parmigiano cheese over the top and place the tray in the pre heated oven for 30 minutes at 200 degrees.
4. Serve immediately.