

Lamb, Aubergine and Halloumi Hot Pot



Ingredients

3 tbsp olive oil, plus a drizzle
1 large onion, finely chopped
2 large garlic cloves, crushed

10g ginger, peeled and grated or finely chopped
400g lamb mince
2 tsp ground cumin
1 tsp paprika
1 tsp ground coriander
½ tsp ground cinnamon
1 tsp dried oregano
½ tsp dried mint
2 tbsp tomato purée
1 tbsp harissa paste (optional)
400g can chopped tomatoes
2 tsp sugar
400g can chickpeas, drained
2 aubergines, sliced into thin rounds
225g halloumi
pinch of chilli flakes (optional)
handful of mint leaves, picked or chopped
flatbreads, rice or couscous, to serve

Method

STEP 1

Heat 1 tbsp of the oil in a large flameproof casserole or deep frying pan (a wide, shallow pot is best for this dish) over a low-medium heat and cook the onion for 5-8 mins until softened and starting to caramelise. Stir in the garlic and ginger, and cook for another minute. STEP 2 Push the onion mixture to the side of the pan, turn up the heat slightly and add the lamb to the other side. Cook for 3-4 mins until browning, then break it up with a spoon and mix in the onions. Stir in the spices and herbs, and simmer for 1-2 mins

STEP 2

Mix in the tomato purée and harissa, and cook for 1 min more. Tip in the tomatoes, a can of water, some seasoning and the sugar. Stir, then cover and simmer over a low heat for 1 hr, stirring occasionally and adding a splash of water if it looks dry. Add the chickpeas for the final 30 mins. Or, cook in a slow cooker on low for 5-6 hrs.

STEP 3

Meanwhile, heat 2 tsp oil in a large frying pan over a medium heat and fry the aubergine slices in a single layer (you'll need to do this in batches). Cook for 2-3 mins on each side until just golden and softened, adding another 2 tsp oil between each batch. Transfer to a plate.

STEP 4

Cut the halloumi into thin slices (you should get about 10), then halve each piece across the shorter width – don't worry if they fall apart. Arrange the aubergine in overlapping concentric circles on top of the mince, then tuck in the halloumi slices. Sprinkle over the chilli flakes, if using. Cover the pan with foil or a lid and bake for 20 mins at 180C/160C fan/gas 4, then remove the foil and bake for a further 15 mins until the halloumi has started to brown. Scatter over the fresh mint and serve with flatbreads, rice or couscous. *Once cool, will keep chilled for 48 hrs or frozen for up to three months.*