

## Chicken-Eggplant and Mozzarella Bake

Serves: 1-2

Prep time: 5 Minutes

Cooking time: 20-25 Minutes

### Ingredients:

- 1 chicken breast, cut in half lengthways
- 1 jar (350g) Leggo's Stir through
- 2 tablespoons plain flour
- pinch salt and pepper
- 3 tablespoons oil
- 1 brown onion, sliced
- 2 slices eggplant lengthways
- mozzarella cheese slices



*This dish is layer upon layer of flavours and such an easy dish to prepare and one you will put into your do again list. **Enjoy!***

### Method:

- **Preheat oven 180°C**
- Place the eggplant slices onto a small baking tray
- Drizzle the eggplant with oil and place in preheated oven for 15 minutes
- **Meanwhile:**
- Heat oil in a pan over medium heat, fry the onions for 1-2 minutes, until softened. Set the onions aside
- Seasoned the flour with salt and pepper and coat the chicken lightly in the seasoned flour,
- Heat more oil in the same pan as above, and fry the seasoned chicken 2-3 minutes each side
- Place 2 tablespoons of the Leggo's sauce in the base of small baking dish
- Layer with the slices of chicken, eggplant, onions and sauce. repeat the layers
- Place slices of mozzarella cheese over the stack and finish with remaining sauce, if any
- Bake in preheated oven for 15-20 minutes until heated through and cheese has melted
- **Serve and Enjoy!**
- **Note:**
- You can use whatever flavoured sauce you like. I used the tomatoes, olives and chilli flavoured sauce.