Stuffed eggplant with hard cheese DŽIUGAS®



Ingredients

2 handfuls	of grated cheese DŽIUGAS
50 g	of Chorizo sausage
1	tomato
50 g	of spinach
1	paprika
3 tablespoons	of olive oil
according to taste	salt, pepper
1	eggplant

Preparation

Pre-heat the oven to 200 degrees.

Hollow the eggplant just a little bit and finely chop the hollowed out pieces. Grease the eggplant skins with olive oil, sprinkle with salt and pepper, place on a baking tray and bake for 8-10 minutes.

Then, heat the pan, add a little oil and fry the chorizo sausage pieces for about 2-3 minutes. Add peppers, hollowed out eggplant pulp, tomato and fry for a few more minutes. At the end, add the spinach.

Remove the pan from the heat and add half the cheese and salt and pepper. Stir and using a spoon, serve into the fried eggplant halves. Sprinkle with the remaining cheese and bake in the oven for about 6-10 minutes.