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## Vegan Moussaka II

There are as many versions of moussaka recipes as there are vegetables to add to this hearty dish. Some versions of this dish are made with potatoes instead of eggplant, and some add zucchini. In England, sometimes a layer of mashed potatoes is used on top instead of cheese. This vegan version is filling and delicious, especially when served with a chunk of crusty bread. It's great for an early fall supper when the nights start getting cooler.

1/2 cup lentils	1 14-oz can garbanzo beans
2 cups vegetable stock or water	1 14-oz can chopped tomatoes
1 bay leaf	2 tsp. dried Italian seasoning
Olive oil	1/2 tsp. salt
1 large eggplant	Pepper to taste
1 medium yellow onion, thinly sliced	1/2 cup grated soy cheese
2 cloves garlic, minced or pressed	2 Tbs. fresh parsley, chopped
8 oz. mushrooms, sliced	

1. Place lentils, stock, and bay leaf in a small saucepan. Cover and bring to a boil. Reduce heat and simmer about 20 minutes or until lentils are tender. While lentils are cooking, oil an 8" x 8" baking pan; set aside. Drain lentils and set aside.
2. Heat 3 Tbs. olive oil in a large saucepan. Slice the eggplant into 3/8-inch slices. Cook the slices until lightly browned, about 3 to 4 minutes per side. Set slices aside.
3. Preheat oven to 350°. In the same saucepan, heat 2 Tbs. olive oil. Add onion and garlic, and sauté for about 5 minutes. Add lentils, mushrooms, garbanzos, tomatoes, Italian seasoning, and 1/4 cup water. Simmer gently for 10 minutes, stirring occasionally. Add salt and pepper.
4. Place half of the eggplant slices in the baking dish. Spoon half the lentil mixture over the slices. Repeat with remaining eggplant slices and lentil mixture. Bake for 35 minutes. Sprinkle cheese on top and bake another 5 to 10 minutes until cheese is melted and dish is bubbling. Garnish with parsley and serve immediately.

*Variation: If you're not a soy cheese fan, try the English version and add a top layer of mashed potatoes before popping in the oven.*