



Greek Lamb Stuffed Roma Tomatoes with Cucumber Salsa

Recipe courtesy of Linkie Marais. You can find out more about Linkie in our Lifestyle Magazine.

Ingredients

Cucumber Salsa

1 cup (240 ml) cucumber (chopped)
3 tbsp (45 ml) onion (chopped)
1 clove garlic, chopped
2 tbsp (30 ml) dill (chopped)
1 tbsp (15 ml) Greek yogurt
½ tsp (3 ml) lemon juice
Pinch of salt and ground black pepper

Stuffing

1 lb ground lamb
½ large onion (chopped)
1 Portobello mushroom (chopped)
1 clove garlic
2 tbsp (30 ml) olive oil
1 tbsp (15 ml) fresh oregano
1 tbsp (15 ml) rosemary
½ cup (80 ml) feta cheese
Pinch of salt and ground black pepper

Instructions

Combine all of the salsa ingredients and set aside until needed.

Set the EGG for direct cooking (without the convEGGtor) at 350°F/177°C.

Slice off the top of the tomatoes and scoop out the seeds and insides, being careful not to break the skin. Set upside-down on a paper towel to allow juices to run out for 10 minutes.

In a Stir Fry & Paella Pan, caramelize the onions. Brown the lamb with the salt and pepper. Add the mushrooms and 3 tablespoons of the tomato and cook for 1 minute. Add most of the feta cheese, reserving some for topping. Cook for 1 minute and remove from heat.

Place tomatoes on Grill Rings; fill tomatoes generously. Grill for 5-6 minutes or until tomato skins crack open slightly. Remove from heat, top with cucumber salsa and enjoy!