

Greek Zucchini Boats

Thank you to Melissa's Produce for the zucchini and True Aussie Beef and Lamb for the ground lamb that inspired this recipe.

Ingredients

2 whole zucchinis
½ lbs. ground Australian lamb
½ tbsp dried oregano
½ tbsp dried thyme
½ tbsp dried basil
2 tsp kosher salt, separated
2 tsp black pepper, separated
¼ cup feta cheese
¼ red onion, chopped
Salt and pepper to taste

Tzatziki Sauce Ingredients

1 cup whole fat plain Greek yogurt
½ cup grated cucumber
2 tbsp chopped dill
2 cloves garlic, finely minced
1 tbsp lemon juice
½ tsp kosher salt
2 tbsp extra virgin olive oil

Mix until uniform, refrigerate until needed.

Equipment

convEGGtor
Cast Iron Skillet

Method

Set the EGG for indirect cooking with a convEGGtor at 375°F/191°C; add the cast iron skillet to the EGG to preheat.

Add the ground lamb to the cast iron skillet and season with the oregano, thyme, basil, salt and pepper. Cook until completely done and remove the skillet from the EGG.

Cut off the ends of the zucchinis and cut lengthwise in half. Using a spoon, scoop out the middle out of the zucchinis; season the inside of the zucchinis with salt and pepper. Spoon the cooked ground lamb into each of the halved zucchini shells. Top with feta cheese and red onion.

Place the stuffed zucchini on the EGG and bake for 25 minutes, or until the zucchini is tender and the cheese is melted. Serve with the tzatziki sauce. Enjoy!

