

# Moroccan roasted eggplants with lamb



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Preparation 20 mins | Cooking 1 hour 10 mins | Serves 4

2 x 400g plump eggplants, halved lengthways

2 tbs olive oil

1 brown onion, finely chopped

1 carrot, finely chopped

3 garlic cloves, finely chopped

400g minced lamb

2 tsp Moroccan spice mix

400g can diced tomatoes

½ cup flat-leaf parsley leaves, chopped

Olive oil spray

½ pomegranate, seeds removed

75g crumbled feta

¼ cup small mint leaves

Extra virgin olive oil and lemon wedges, to serve

**STEP 1** Preheat oven to 180°C/160°C fan-forced. Scoop flesh from eggplants, leaving a 1cm-thick border of flesh (do not damage the skin). Finely chop eggplant flesh. Set eggplant flesh and eggplant cases aside.

**STEP 2** Heat oil in a large frying pan over medium-high heat. Add onion and carrot and cook, stirring, for 4-5 minutes until tender. Add garlic, lamb, eggplant flesh and Moroccan spice and cook, breaking up the mince using a wooden spoon, for 5 minutes or until lamb is evenly browned. Stir in tomatoes and parsley. Season with salt and pepper to taste. Bring to the boil then reduce heat and simmer, stirring occasionally, for 4-5 minutes or until pan juices evaporate. Set aside to cool slightly.

**STEP 3** Spoon lamb mixture into eggplant cases. Spray liberally with olive oil. Place eggplants in a single layer into a large baking pan lined with baking paper. Bake for 50-55 minutes until bubbling and eggplant is tender. Sprinkle with pomegranate seeds, feta and mint. Drizzle with extra virgin olive oil. Serve with lemon wedges.