

Lamb Feta Stuffed Peppers

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A hearty Greek recipe that combines tender lamb, zesty feta, and creamy tomato sauce is the perfect meal for any dinner. Stuffed peppers are filled with a savory lamb stuffing and cooked in a creamy and zesty sauce until the flavors are married together in the tender pepper shell and served piping hot. Serve with a cucumbers salad for a well rounded and hearty meal.

Ingredients:

- 1 Tbsp olive oil
- 1 medium onion, chopped
- 1 clove garlic, minced
- 6 medium green bell peppers
- 2 Tbsp chopped fresh dill
- $\frac{3}{4}$ tsp salt
- $\frac{1}{2}$ tsp ground allspice
- $\frac{1}{2}$ tsp ground black pepper
- 1 c. cooked rice
- 8 oz ground lamb
- 1 c. crumbled feta cheese
- 1 c. tomato sauce
- 1 c. cold water
- 1 Tbsp fresh lemon juice
- 1 tsp white sugar

Directions:

1. Preheat oven to 375 degrees F.
2. Heat oil in large skillet over medium heat. Add onion and cook for 4-5 minutes until just soft. Stir in garlic and cook 1-2 minutes.
3. Slice tops off peppers and remove seeds. Stand peppers upright in a 9x12 inch baking dish.
4. In large bowl combined sautéed onions, dill, salt, allspice and pepper. Mix in rice and lamb, and fold in feta cheese. Stuff peppers with mixtures.
5. Mix tomato sauce with water, lemon juice, and sugar. Pour over peppers, allowing to pool in dish. Cover dish with foil.
6. Bake peppers for 45 minutes. Uncover and bake 15 minutes more, basting with sauce, until a meat thermometer inserted into center of filling registers 160 degrees F. Serve hot.

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