



## Grilled apricot, fetta & thyme stuffing

### Shopping list:

- 5 new season apricots
- 50grams Persian fetta
- ¼ bunch fresh thyme
- 3 cloves fresh garlic
- 1 carrot, diced small
- 1 brown onion, diced small
- 1 red capsicum, diced small
- 1 zucchini, diced small
- 1 eggplant diced small
- Breadcrumbs
- 2 eggs
- Olive oil
- Slat and cracked black pepper

### Method:

1. Sautée all of the diced vegetables in a medium heat fry pan with vegetable oil until just softened but not loss of colour.
2. Cut the apricots in half, remove the stone, brush with oil, then grill them on a flat grill plate until they have just softened.
3. Slice them and add them to the sautéed vegetables with the chopped fresh thyme, eggs and the Persian fetta, salt & black pepper.
4. Add the breadcrumbs and mix together adding olive oil as you go to make them mix just pack in your hand.
5. Roll in foil and roast at 185C for approximately 12-15 minutes. Let stand for 5 minutes then slice and serve on the side of your roast turkey or other white meats.

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