

## Stuffed Mince



### Ingredients

Juice of	½ Lemon/Lime
Rind of	1 Lemon/Lime
1 Medium	Capsicum
2-4 Slices	Cheese
1 Medium to large	Eggplant fruit
2	Green Chillies
	Lemon & pepper to taste
125 g/1/4 Lb	Mince of your choice.
1 large	Mushroom
3-4 sprigs	Spring Onions

### Preparation

Wash Capsicum, Green Chillies and Spring Onion. Cut half Capsicum, Green Chillies and Spring Onion into small pieces, mix with the mince and rind of Lemon/Lime and juice of Lemon/Lime in a pan over heat and fry well.

Cut the Eggplant into halves and scoop out the flesh. Wipe the Mushroom with a paper towel and break off the stalk. Clean the inside of the Capsicum.

Fill the Capsicum, Eggplant and Mushroom with the fried Mince mixture. Place in the griller and cook until Capsicum, Eggplant and Mushroom are soft and ready to eat. Put a slice of Cheese or some grated Cheese to cover the filling just before removing (long enough to melt the cheese). Add some green salad if you prefer.

Enjoy.