

Spicy Zucchini Lamb Lasagna-Moussaka  
Submitted by Izi Loveluck

This is a recipe I developed last year to avoid composting the dreaded "big ones" that I could not find unlocked cars for! It was enjoyed by all, even those who hate zucchini. For a vegetarian version, omit the lamb.

1 large, old zucchini  
1 teaspoon Olive Oil  
1 onion, chopped  
2 cloves garlic, crushed  
0.5k lamb mince  
5 large tomatoes, chopped  
2 jalepenos (or more), diced  
1 eggplant, Chopped  
Pinch salt if needed  
2 cups good cheese sauce

Slice zucchini very thinly using peeler or mandarin. Cook onion and garlic until golden and add lamb mince. When mince is cooked, add tomatoes, eggplant, and peppers and simmer for five minutes. Layer zucchini into baking dish and cover with alternating layers of lamb mixture and cheese sauce. Bake in preheated 400 degree oven for 20 minutes until bubbling.