

Spicy Stuffed Onions

Servings: 16

Prep Time: 20min

Cook Time: 25min



Ingredients

- 25g butter
- 1tbsp olive oil
- 1tbsp thyme
- 3tbsp parsley
- 1tbsp rosemary
- 2tsp mild curry powder
- ½tsp ground cumin
- 300g sausage meat
- 50g diced dried apricots

Directions

1. Cut the tops and bottoms off 16 small red onions.
2. Scoop out the middles and dice.
3. Fry the diced onion in 25g butter with 1tbsp olive oil until soft.
4. Mix in 1tbsp thyme, 3tbsp parsley and 1tbsp rosemary, all finely chopped, 2tsp mild curry powder and ½tsp ground cumin.
5. Add 300g sausage meat and 50g diced dried apricots.
6. Put the onions in a roasting tin, brush with oil and stuff with the sausage mix.
7. Cover with foil and bake at 180°C for 20 min, removing the foil for the last 5 min.