



Dalias Kitchen

recipe card

Main course

Stuffed Marrow

serves: 2 - 4

I always make this recipe when the marrows are in season, simple and delicious family meal.

This can be served as a starter (using smaller / thinner slices) or as a main meal.

Ingredients:

1 good sized marrow
Mince pork, sausage meat or mince chicken
Salt
Pepper
Basil
Spices of your choice
Grated cheddar cheese

Method:

Slice the marrows in a 4 equal slices, or more depending the size of the marrow. Scoop the flesh out.

Mix the mince with a seasoning and stuffed the marrows, top with a grated cheese and bake in the oven at 180 for about 30 min until the cheese is brown and marrows are cooked.

Top with a fresh basil leaves.

Enjoy!

