

## Potato and Lamb Moussaka

Cooking spray

1 large Russet potato, sliced thin (1/4")

1 tbs. extra-virgin olive oil

1 yellow onion, chopped

1 green bell pepper, chopped

1 red bell pepper, chopped

4 garlic cloves, minced or pressed

12-oz. (or 1 lb.) ground lamb

2 cans diced tomatoes, drained

3/4 tsp. Kosher salt

1/8 tsp. freshly ground black pepper

1 tsp. ground cumin

1/4 tsp. ground cinnamon

1/4 cup flat-leaf parsley, chopped

1 cup 1% milk

2 large eggs

Spray a large Dutch oven or nonstick skillet with cooking spray. Turn the heat to medium-high and allow to heat up for a couple of minutes. Brown the potato slices in batches (about 3 minutes per side) being careful not to crowd the pan. Remove browned slices to a plate and keep warm.

Preheat oven to 350.

In the same skillet, bring the olive oil to a shimmer over medium-high heat. Add in the onion, green bell, and red bell peppers. Sauté until softened (about 8 minutes). Add in the garlic and cook until fragrant (about 1 minute). Add in the ground lamb and cook until browned (about 4 minutes). Add in the diced tomatoes, salt, pepper, cumin, and cinnamon. Stir to combine, lower the heat to medium-low, and simmer for 5 minutes.

Remove from heat and stir in the parsley. Spray a 13x9-inch baking dish with cooking spray. Layer half of the potato slices on the bottom, then pour in the lamb mixture, and top with the remaining potato slices. In a large bowl or measuring cup, whisk the eggs and milk together. Pour the mixture over the potato slices.

Bake, uncovered, at 350 for 30 minutes, or until top is golden and set. Allow to rest 5-10 minutes before serving. Garnish with chopped parsley.

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