

# Green Olives stuffed with Pork & Fetta

**Makes:** 20 pieces

**Preparation time:** 20 minutes

**Cooking time:** 10 minutes

## Ingredients

### Mitchell's Quality Meats

300g pork mince

2 eggs

### Everyday Deli

20 jumbo green olives (pitted)

100g soft fetta (crumbled)

2 cups of plain flour

4 cups of oil for frying

### Bakers Delight

2 cups fresh breadcrumbs; crumbed from 1x loaf of Low Gi, Hi-Fibre Bread

### Strawberry Point:

1 tsp dried oregano; 1 clove garlic; Black pepper; ¼ milk

## Method

Prepare the olives by slicing them from top to bottom to open them out.

To make the filling combine pork mince with pepper, oregano and garlic.

Stir it through the fetta gently so it still remains as small chunks in the mix.

Divide the mix into 15g portions enough for each olive. It may vary slightly depending on the size of the olives.

Gently open the olives and stuff each one with the pork and fetta mix.

Smooth off the top.

Following, coat the olives in the flour, beaten eggs and breadcrumbs.

Fry in hot oil until golden brown and cooked through.

Season with sea salt and serve hot.



 Free WIFI available

 /brandonparkvic

 @brandonparkcentre

Visit our website for more details

[brandonparkcentre.com.au](http://brandonparkcentre.com.au)

**Brandon  
Park**