

Baby Red Mashed Potatoes and Peas with Spring Meatloaf

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

A tasty meatloaf made of your choice of lamb or beef is served with mashed potatoes flavored with green onions and fresh peas for a colorful meal perfect for springtime

Ingredients

- - 1 (4 ounce) package Idahoan® Baby Reds Flavored Mashed Potatoes - ¼ cup half and half - 1 tablespoon butter
- softened - Scallions
- green parts
- finely chopped - 1 cup fresh peas or frozen peas
- thawed - 1 ½ pounds ground lamb or ground beef - Salt and pepper - 2 slices white bread
- crusts trimmed - ¼ cup milk - 1 bunch scallions
- white parts finely chopped - ¼ cup fresh parsley
- finely chopped - ¼ cup fresh mint
- finely chopped - 2 cloves garlic
- finely chopped - 1 egg
- lightly beaten - 1 tablespoon lemon zest - Extra virgin olive oil for drizzling

Instructions

1. Position a rack in the middle of the oven and preheat to 400 degrees F. Line a baking sheet with parchment paper. Place the meat in a large bowl and season liberally with salt and pepper. In a small bowl
2. soak the bread in the milk
3. then crumble the bread into the meat. Mix the scallion whites
4. parsley
5. mint
6. garlic
7. egg
8. lemon zest and a healthy drizzle of olive oil into the meat. Using your hands
9. form 4 mini loaves about 1 1/2-inch thick or shape into one large loaf. Place the meatloaf on the prepared baking sheet and roast in the oven until cooked through
10. about 15-18 minutes. Prepare Idahoan Baby Reds following package instructions. Stir in half and half
11. butter
12. scallions and peas. Serve hot with meatloaf.