

Meatball Shepherd's Pie



Trend: Looking for a comfort food that has stood the test of time? Shepherd's pie has been a favorite since the late 1800s.

Source: Shepherd's Pie: A fresh start for a legendary dish, Sunset Magazine, www.sunset.com

Meatball Shepherd's Pie

Yield: 12 servings (half hotel pan)

- 3 cups Idahoan REAL® Mashed Potatoes (Item #00313)
- 6 cups Hot water
- 4 cups Tomato (pasta) sauce
- 2 1/2 lbs. Cooked meatballs (1 oz. meatballs and thawed if frozen)
- 1 1/2 cups Parmesan cheese, grated
- 2 cups Mozzarella cheese, grated

Steps:

1. Prepare Idahoan REAL® Mashed Potatoes with hot water.
2. In saucepan, combine tomato sauce and meatballs.
Over moderate heat, cook until meatballs are heated through.
3. Pour meatballs and sauce into half hotel pan.
4. Top meatballs with Parmesan cheese.
5. Spread even layer of mashed potatoes across top of meatballs.
This is easily done by placing small scoops across top of meatballs and then spreading potatoes across meatballs using a rubber or silicone spatula. Smooth top of potatoes.
6. Top potatoes with mozzarella cheese.
7. Bake in a 350°F oven for 30 minutes.



Instrucciones:

1. Preparar Puré de papas "Idahoan REAL®" con agua caliente.
2. En una sartén, combinar la salsa de tomates y las albóndigas.
Sobre fuego moderado, cocinar hasta que las albóndigas se hayan calentado totalmente.
3. Volcar las albóndigas y la salsa de tomates en media bandeja para horno, tipo "hotel".
4. Cubrir las albóndigas con queso parmesano.
5. Esparcir una capa pareja de Puré de papas "Idahoan REAL®" sobre las albóndigas. Esto se puede hacer fácilmente colocando cucharadas de puré sobre las albóndigas y luego esparciendo el puré sobre las albóndigas con una espátula de goma o de silicones. Alisar la superficie del puré de papas.
6. Cubrir la capa de puré con queso mozzarella.
7. Hornear a 350°F durante 30 minutos.



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