



## Herbed Mashed Potato Bowls

### From the kitchen of B.J. Thompson

- 6 med russet potatoes, peeled and cubed (yield should be 6 cups)
- 2 t salt
- 3 T butter
- ¼ C chives, roughly chopped
- ¼ C fresh parsley, roughly chopped
  
- 1 lb ground beef
- 1 C garlic & olive oil cut tomatoes (drained)
- ½ T Worcestershire sauce
- ½ t garlic powder
- ½ t onion powder
- 1 t salt
- ¼ t pepper
  
- ¾ C mozzarella cheese, grated
  
- ¼ C ketchup
- 2 T brown sugar (packed)
- ½ T prepared mustard

### Prepare The Herbed Mashed Potatoes

1. Put the potatoes in a large pot and cover generously with water. Cover and bring to a boil. Add 2 t salt. Cook for 15-20 minutes until the potatoes are fork tender.
2. Drain the potatoes and return to the pot. Add the butter, chives and parsley. Mash until all the lumps are gone. Leave the potatoes for at least 20 minutes until they are cool enough to handle.

### While The Potatoes Are Cooking Prepare The Filling

1. Brown the ground beef in a large frying pan until it's no longer pink. Drain excess grease and return to the pan.
2. Add tomatoes, Worcestershire sauce, garlic powder, onion powder, salt and pepper. Stir well.



### **Make The Herbed Mashed Potato Bowls**

1. Divide the mashed potatoes into 6 equal balls. Place them in a greased 9x13 pan. Gently flatten each ball to get a flat base. Use your thumbs to push a well in the middle. Leave a solid bottom and push any cracks in the sides back together.
2. Put 1 T of cheese in each well. Put 2 T ground beef mixture in each well (or until the meat mixture is level with the top of the mashed potato bowl.)
3. In a small bowl, whisk the ketchup, brown sugar and mustard. Add 1 T to each well.
4. Top each bowl with 1 T cheese.
5. Bake at 350°F for 30 minutes (or until the cheese is melted & bubbly hot.)