

Cheesy Potato Rollup



Ingredients for the Potatoes:

- 3 large potatoes
- 1 ½ cups mozzarella cheese
- ¼ cup of parsley
- 2 eggs, beaten
- ½ tsp salt
- 1 tsp black pepper

Ingredients for Stuffing:

- 2 Tbls EVOO
- 1 pound ground beef
- 1 cup onion
- 1 cup green pepper
- 2 cups red peppers
- 1 Tbls tomato paste
- 1 scant cup of up hot water
- 1 tsp salt
- 1 tsp ground red pepper

Ingredients to Serve:

- Parsley garnish
- Red bell garnish

Method:

1. Preheat oven to 350.
2. Brown ground beef, then add the onion and both the green and red peppers, and cook 3-5 minutes.
3. Add tomato paste and hot water, and reduce nearly completely.
4. While the beef is reducing, grate the potatoes, and then carefully squeeze out as much water as possible. Gently, fold all potato ingredients together.
5. Line a baking pan with parchment paper, and evenly spread out the potato mixture onto paper to form a uniform rectangle, about ¼". Bake until golden brown.
6. Spread meat mixture over the potatoes, and using the parchment paper to assist, roll the potato and filling into a log. Sprinkle mozzarella cheese on top and bake at 350 until the cheese has melted.
7. Transfer to serving plate, garnish with parsley and red bell pepper.