



Griddle Grilled Mashed Patties

INGREDIENTS

8 oz. (227g) Lamb's Supreme[®] Jalapeño Cheddar Red Skin Mashed (M0013)

1 cup (237ml) milk

1 egg

Fine bread crumb

Butter

DIRECTIONS

1. Prepare 1 pouch of mashed potatoes according to instructions.
2. Allow to cool down and make hand-formed patties.
3. Mix egg and milk well to make a basting, then baste or lightly coat both sides of each mashed patty.
4. Use butter to coat griddle or pan and keep temperature on medium to low.
5. Sprinkle bread crumb on top of patty - flip and brown on griddle.
6. Sprinkle bread crumb on second side of patty - flip and brown on griddle.
7. Serve when golden brown.

Yield

2-3 portions