

Herb-Seasoned Meatballs with Mashed Potatoes



Ingredients:

- 1 lb. ground beef
- 1/2 cup breadcrumbs
- 1/4 cup grated Parmesan cheese
- 1 egg
- 2 cloves garlic, minced
- 1 tsp of salt
- 1/2 tsp black pepper
- 1/2 tsp dried oregano
- 1/2 tsp paprika
- 1 tbsp chopped parsley
- 2 tbsp olive oil
- 2 cups of mashed potatoes
- 1 tbsp butter (for serving)

Instructions:

In a bowl, mix ground beef, breadcrumbs, Parmesan, egg, garlic, salt, pepper, oregano, paprika, and parsley until well combined.

Form the mixture into small meatballs.

Heat olive oil in a pan over medium heat. Cook meatballs for 8-10 minutes, turning occasionally until browned and cooked through.

Serve meatballs with mashed potatoes, topped with butter and fresh parsley.