

Starfrit: Hachis Parmentier

Recipe for 4 persons



Description

Everything you kids will love reunited in one dish, cooked directly in your **Lock & Lock Glass 500 ml Square lunchbox by Starfrit**.

<https://www.starfrit.com/en/lock-lock-glass-500-ml-square-3>

Ingredients

Hachis Parmentier

- 500 Gr Ground beef
- 1 Unit(s) White onion
- 4 Lb Yukon gold potatoes
- 1 Cup(s) Milk
- 3 Tbsp Butter

- Vegetable oil
- Salt and pepper

Preparation

- Preparation time **30 mins**
- Preheat your **Four** at **425 F°**

Preparation

Mince the onion. Heat the milk gently and set aside.

Mashed potatoes

Peel the potatoes and cut them into cubes.

Transfer the potatoes to a pot with salted cold water (10% by volume). Bring to a boil and cook until a knife easily passes through the potatoes. Strain the potatoes and then transfer them back to the pot you cooked them in. Add the warm milk. With a whisk or potato masher mix until nice and smooth. Add more milk if necessary. Add the butter and season to taste with salt and pepper.

Hachis Parmentier

In a hot skillet with oil, sweat the onions. Once translucent, add the minced meat and cook thoroughly.

Transfer the meat and onions to the bottom of your **Lock & Lock Glass 500 ml Square** container and cover with the mashed potatoes. Sprinkle with little knobs of butter here and there. Transfer to the oven until you have a nice golden color.

Finishing

All you need to do is pass your **Lock & Lock Glass 500 ml Square** container in the microwave to heat it up before eating!

Bon appétit!