

Pinwheel Meat Roll

Recipe By *Nitra Ladies Auxiliary*



Cooking and Prep:  1
h 50 m

Serves:  4

Contains: 

Preference: Meat

Difficulty: Medium

Occasion: Passover

Diet: Gluten Free, No Refined
Sugar

Source: The Heimishe

Kitchen (Nitra Cookbook)

Cuisines: Ashkenazi

Not your same old meat and potatoes. When you present them as this elegant two-tone jelly roll, you won't hear a single complaint.

Ingredients (9)

Potato Layer

- 4 medium potatoes, cooked and mashed
- 1 onion, sautéed
- 1 teaspoon salt

1/8 teaspoon pepper (*optional*)

2 tablespoons chicken fat or oil

Meat Layer

1 pound ground beef or chicken

2 eggs

1 onion, sautéed

1/2 teaspoon salt

Start Cooking

Prepare the Roll

1. Combine ingredients for meat layer and spread to half inch thickness on sheet of Gefen Easy Baking Parchment Paper or aluminum foil.
2. Combine ingredients for potato filling.
3. Spread over meat layer.
4. Roll up jelly-roll style and wrap to keep in shape.
5. Bake at 350 degrees Fahrenheit for one and a half hours.
6. Chill and slice.

Credit

Photography and Styling by Elazar Klein Studio