



CREAMY Chive RISSOLES

Beef rissoles served in a creamy chive & lemon gravy alongside roasted wedges and baby carrots.

 35 Minutes

 4 Servings

 Beef

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FROM YOUR BOX

BABY POTATOES	800g
DUTCH CARROTS	1 bunch
CHIVES	1 bunch
GARLIC CLOVE	1
BEEF MINCE	600g
CREAM CHEESE	1 tub (140g)
LEMON	1
GEM LETTUCE	3-pack

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, soy sauce

COOKING TOOLS

oven tray, large frypan

Switch wedges for mash or chips if you prefer! The dutch carrots can be served raw if preferred.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Set oven to 220C° and line an oven tray with baking paper. Cut potatoes into wedges and trim carrots. Toss with **oil and salt**. Roast in the oven for 25 minutes or until golden and tender.

tip Toss vegetables with a dried herb or bbq spice mix for extra flavour!



4. Make the Gravy

Add cream cheese to pan with **1 cup water**. Stir to melt. Chop and add chives (to taste), 1 tsp grated lemon zest, juice from 1/2 lemon and **1 tbsp soy sauce**. Simmer for 2 minutes.

tip Omit the lemon zest for a less intense lemon flavour,



2. Make the Rissoles

Finely slice 2 tbsp chives and crush garlic clove. Combine with beef mince, **1 tsp oregano, salt and pepper**. Use a 1/4 cup measurement and shape into rissoles.

tip Make smaller sized meatballs if that works better for your family! Omit the chives if you prefer.



5. Return the Rissoles

Return rissoles to pan with gravy and simmer for 5-6 minutes or until cooked through.



3. Cook the Rissoles

Heat a large frypan with **oil or butter** over medium-high heat. Add the rissoles to pan and brown on both sides. Remove from pan, keeping pan over medium heat.



6. Finish and Serve

Separate gem lettuce leaves, or cut into wedges. Serve alongside rissoles, gravy and roasted veggies. Sprinkle with any remaining chives if desired.

tip Dress lettuce leaves with juice from remaining lemon and olive oil!