



FOR the little ones

fresh Veggies

GRAVY FOR DIPPING

MeatBALLS & wedges

# CREAMY Chive RISSOLES

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

35 Minutes

2 Servings

Beef

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## FROM YOUR BOX

BABY POTATOES	400g
DUTCH CARROTS	1 bunch
CHIVES	1 bunch
GARLIC CLOVE	1
BEEF MINCE	300g
CREAM CHEESE	1 tub
LEMON	1
BABY COS LETTUCE	1

## 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 remaining 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 1 **tblsp chives** and crush **garlic** clove. Combine with **beef mince**, **1/2 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

Roughly chop **lettuce** leaves. 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!