

# CReamy Chive Rissoles

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







# 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

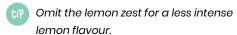
Set oven to 220°C and line an oven tray with baking paper. Cut **potatoes** into wedges and trim **carrots**. Toss with **oil and salt**. Roast in the oven for 25 minutes or until golden and tender.

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.





### 2. Make the Rissoles

Finely slice 1 tbsp 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.

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.



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