



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

Per serve	PROTEIN	TOTAL FAT	CARBOHYDRATES
	48g	40g	49g

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
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 **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**.

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** (use to taste). 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!