

for the  
little ones

Lettuce

tomato

MeatBall & Potato  
Skewer with Dip

# PARMESAN Beef Patties

Juicy beef patties with parmesan and golden BBQ potatoes served with a cheesy yoghurt sauce – simple and tasty!



35 Minutes



Beef



2 Servings

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email **hello@dinnertwist.com.au**



## FROM YOUR BOX

BABY POTATOES	500g
SHALLOT	1
BEEF MINCE	250g
GRATED PARMESAN	1 bag
NATURAL YOGHURT	1 tub
TOMATOES	2
GEM LETTUCE	3-pack

## FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried Italian herbs, vinegar of choice

## COOKING TOOLS

saucepan, BBQ hot plate or frypan

For younger kids, you can make mini patties or serve them inside a mini pita with sauce and lettuce.

### Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



### 1. Boil the Potatoes

Place **baby potatoes** in a saucepan, cover with **water**, and bring to a boil. Cook for 10–15 minutes or until just tender. Drain and set aside.

**tip** You can serve this dish with roasted potatoes instead if you prefer!



### 4. Make the Salad

Trim, rinse and roughly chop **lettuce**. Chop **tomatoes** and thinly slice remaining **shallot** to taste. Arrange in a salad bowl and drizzle with **olive oil and vinegar** (if you like).



### 2. Make the Patties

Finely dice **1/2 shallot**. Add to a bowl with **beef mince** and **1/4 cup grated parmesan**. Season with **1/2 tsp Italian herbs, salt and pepper**. Combine well and form 4 patties.

**tip** You can switch dried for fresh herbs such as parsley, rosemary, oregano or thyme!



### 5. BBQ the Patties & Potatoes

Heat a BBQ hot plate (or frypan) with **oil** over medium-high heat. Cook **patties** for 4–5 minutes on each side until browned and cooked through. Add **potatoes** and cook until golden.

**tip** Press the potatoes gently with a fork or spatula before grilling – it helps them get extra crispy!



### 3. Prepare the Sauce

Stir together **yoghurt** and **1/2 cup grated parmesan**. Add a drizzle of **olive oil** and season with **salt and pepper** to taste. Set aside in the fridge.



### 6. Finish and Serve

Serve **patties** with **golden potatoes, fresh salad** and a spoonful of **parmesan yoghurt sauce**.