

CReamy Chive Rissoles

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







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 vour ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1 Roast the Potatoes

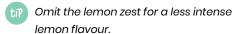
Set oven to 220°C and line an oven tray with baking paper. Cut **potatoes** into wedges and trim **carrots**. Toss with **oil and salt**. Roast in the oven for 25 minutes or until golden and tender.

Toss vegetables with a dried herb or bbg 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 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.

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.



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