

FOR the
Little ONESMeatBALL, GRavy &
MushROOM

Mega GRavy MeatBALLS

Big, juicy beef meatballs served in a flavoursome onion gravy, with crispy baby potatoes and fresh green beans.



35 Minutes



Beef



4/6 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

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1kg + 500g
GREEN BEANS	250g	2 x 250g
ZUCCHINI	1	1
BEEF MINCE	600g	600g + 300g
BROWN ONION	1	2
MUSHROOMS	200g	400g
PARSLEY	1 packet	1 packet
BEEF STOCK PASTE	1 small jar	1 small jar

FROM YOUR PANTRY

oil + butter for cooking, salt, pepper, dried thyme (or oregano), flour (plain or other)

COOKING TOOLS

saucepan, large frypan

Leftover meatballs are great the next day in a warm roll with gravy or sliced up in wraps.

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 and cover with **water**. Bring to the boil and cook until just tender (15 minutes). Trim and add **beans** for the last 3-5 minutes of boiling. Drain and return potatoes to the saucepan.



4. Make the Gravy

Slice **onion and mushrooms**. Cook in a pan with **2 tbsp butter** for 5-6 minutes until soft. Stir in **1 1/2 tbsp flour**, then gradually whisk in **2 cups water** and **stock** until smooth. Return meatballs and simmer for 5-7 minutes.

6P - use 2 tbsp flour and 3 cups



2. Make the Mega Meatballs

Finely grate **zucchini** and squeeze out liquid with your hands. Combine well with **beef mince, 2 tsp dried thyme, salt and pepper** in a bowl. Roll into 12-14 large meatballs.

6P - use 3 tsp dried thyme and make 16-18 large meatballs.



5. CRISP the Potatoes

Heat saucepan with potatoes over medium-high heat with **2 tbsp oil**. Shake the pan gently until golden and crispy. Season to taste with **salt**.

Toss **drained beans** with **oil/butter, salt and pepper**.



3. BROWN the Meatballs

Heat a large frypan with **oil** over medium-high heat. Add **meatballs** and cook, turning, until browned all over. Remove to a plate and keep pan over medium heat.



6. finish AND SERVE

Chop **parsley**.

Serve **mega meatballs** with **onion gravy, crispy potatoes** and **green beans**. Sprinkle over **parsley**.