

Parmesan Beef Patties

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







FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	1kg	1.5kg
BEEF MINCE	500g	500g + 250g
RED ONION	1	1
GRATED PARMESAN	1 bag	1 bag
NATURAL YOGHURT	1 tub	2 tubs
TOMATOES	3	4
GEM LETTUCE	3-pack	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 al 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.



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 red onion to taste. Arrange in a salad bowl and drizzle with olive oil and vinegar (if you like).



You can BBQ any leftover red onion - delicious served with the patties.



2 Make the Patties

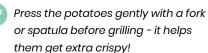
Finely dice 1/4 red onion. Add to a bowl with beef mince and 1/2 cup grated parmesan. Season with 1 tsp Italian herbs, salt and pepper. Combine well and form 8 patties.

6P - use 1/2 red onion and 1/2 packet grated parmesan for 12 patties.



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.





3. PRepare the Sauce

Stir together **yoghurt** and **remaining 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.