

for the
little onesMeatBall & 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



4/6 Servings

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

tip 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.

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 **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**.