



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Apple

Apples contain 25% air, which means they float in water, and you can play apple bobs with them!



C2

## Beef Rissoles

with Crispy Potato Discs and Apple Chutney

Golden potato rounds roasted with thyme and served with beef rissoles, fresh salad and homemade spiced apple chutney.



30 minutes



2 servings



Beef

9 September 2022

## Save the recipe!

*This chutney is delicious on pies, in sandwiches or served with roast vegetables. You can save the recipe so you can make it again!*

## FROM YOUR BOX

MEDIUM POTATOES	3
SHALLOT	1
TOMATO	1
RED APPLE	1
MUSTARD	1 jar
BEEF RISSOLES	300g
AVOCADO	1
BABY COS LETTUCE	1

## FROM YOUR PANTRY

oil for cooking, salt, pepper, soy sauce, ground cumin, dried thyme

## KEY UTENSILS

large frypan or griddle pan, small saucepan, oven tray

## NOTES

The oven temperature is set to 250°C to quickly crisp the potatoes. You can choose to set the temperature at 220°C and cook the potatoes for longer if preferred.

You can dress the salad with a pre-made dressing of choice if preferred. To make a quick vinaigrette, whisk together 1/2 tbsp vinegar of choice with 1 tbsp olive oil.



### 1. ROAST THE POTATOES

Set oven to 250°C (see notes).

Thinly slice potatoes (roughly 1/2cm thick). Toss on a lined oven tray with **1 tsp thyme, oil, salt and pepper**. Roast in oven for 15-20 minutes until crispy and cooked through.



### 4. PREPARE THE SALAD

Dice avocado and chop lettuce. Toss together in a salad bowl (see notes).



### 2. MAKE THE APPLE CHUTNEY

Heat a small saucepan over medium heat with **1 tbsp oil**. Dice shallot, tomato and apple. Add to pan along with mustard, **1 tbsp soy sauce** and **2 tsp cumin**. Simmer for 20 minutes, then remove from heat.



### 3. COOK THE RISSOLES

Heat a frypan or griddle pan over medium-high heat. Re-shape rissoles (if needed), coat with **oil, salt and pepper**. Cook in pan for 5-6 minutes each side or until cooked through.



### 5. FINISH AND SERVE

Divide potatoes, rissoles and salad among plates. Serve with chutney.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

