



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Chives

Chives have a lovely mild onion flavour. You can use them to taste in this dish. Any leftover chives are great in omelettes, or stirred through softened butter to serve on steaks!



C2 Swedish Beef Meatballs

Beef meatballs in a delicious gravy on creamy mashed potatoes, served with a crisp lettuce and beetroot salad on the side.

 30 minutes

 2 servings

 Beef

11 March 2022

Mix it up!

You can make open burgers instead! Shape the beef mince into patties and cook on the BBQ. Serve them in buns with the salad and mustard. Wedge and roast the potatoes for a side!

FROM YOUR BOX

MEDIUM POTATOES	3
BABY COS LETTUCE	1
CELERY STALKS	2
CHIVES	1 bunch
TINNED BEETROOT SLICES	225g
BEEF MINCE	300g

FROM YOUR PANTRY

butter, salt, pepper, soy sauce, flour (of choice), mustard (of choice)

KEY UTENSILS

large frypan, saucepan

NOTES

For a speedier mash you can leave the skin on the potatoes.



1. BOIL THE POTATOES

Peel and quarter potatoes (see notes). Place in a saucepan, cover with water. Bring to the boil and simmer for 10 minutes, or until tender (see step 4).



2. PREPARE THE SALAD

Separate, rinse and chop lettuce leaves. Slice celery and chives (reserve some chives for garnish). Drain beetroot and arrange all in a serving bowl.



3. COOK THE MEATBALLS

Combine beef mince with **1 tbsp soy sauce** and **pepper**. Roll into 1 tbsp balls and add to a frypan over medium-high heat as you go. Cook for 8-10 minutes, turning, until cooked through (see step 5).



4. MASH THE POTATOES

Reserve **1/4 cup cooking water** from potatoes. Drain and return to pan. Mash the potatoes with **1/2 tbsp butter** and reserved cooking water. Season with **salt and pepper**.



5. MAKE THE SAUCE

Whisk together **1/2 tbsp mustard**, **1/2 tbsp flour**, **1/2 tbsp soy sauce** and **1 cup water**. Remove meatballs from pan and pour in sauce. Simmer for 5 minutes until thickened. Season to taste with **salt and pepper**.



6. FINISH AND SERVE

Return meatballs to pan to coat in sauce and garnish with reserved sliced chives. Serve with potato mash and salad on the side.

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

