



FOR the  
Little ones



# Roast Lamb Patties

Golden lamb patties roasted in the oven with colourful vegetables and served with a drizzle of tomato chutney aioli.

 40 Minutes

 Lamb

 2 Servings

Per serve :	PROTEIN	TOTAL FAT	CARBOHYDRATES
	36g	44g	38g

## FROM YOUR BOX

SWEET POTATO	400g
ZUCCHINI	1
SHALLOT	1
YELLOW CAPSICUM	1
LAMB MINCE	300g
TOMATO CHUTNEY	2 tubs
PARSLEY	1 packet
AIOLI	1 sachet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried rosemary (or use oregano, mixed herbs or thyme)

## COOKING TOOLS

oven tray

Serve the lamb patties and veggies in wraps instead. Add a drizzle of tomato chutney aioli and roll up to eat.

### Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



### 1. Roast the Veggies

Set oven to 200°C.

Chop **sweet potato, zucchini, shallot** and **capsicum** into chunks. Toss on a lined tray with **oil, 1 tsp dried rosemary, salt and pepper**. Roast for 15 minutes, see step 4.



### 4. ADD the Patties

Remove tray from oven and turn the **vegetables**. Place **patties** on the tray and return to oven for 15–20 minutes, or until **patties** are cooked through and **vegetables** are golden.

**tip** You can pan-fry or cook the patties on the BBQ instead if you prefer.



### 2. Make LAMB Patties

Place **lamb mince** in a bowl. Add **1 tub tomato chutney, salt and pepper** and mix to combine. Shape into **6 small patties**.

**tip** You can make smaller meatballs if you prefer! You just need to adjust cooking time.



### 5. FINISH AND SERVE

Serve **patties** and **vegetables** with **sauce** and a sprinkle of **parsley**.



### 3. Make the Sauce

In a small bowl, combine **remaining tomato chutney** with **aioli** to make a creamy sauce. Set aside for serving.

Chop **parsley**.

**tip** If kids prefer, keep aioli and tomato chutney separate for serving.