



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!



C4

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



4 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	1kg
BROWN ONION	1
TOMATOES	2
RED APPLES	2
MUSTARD	1 jar
BEEF RISSOLES	600g
PURPLE CARROT	1
AVOCADO	1
BABY COS LETTUCE	2-pack

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 tbsp vinegar of choice with 2 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 **2 tsp thyme, oil, salt and pepper**. Roast in oven for 15-20 minutes until crispy and cooked through.



2. MAKE THE APPLE CHUTNEY

Heat a small saucepan over medium heat with **2 tbsp oil**. Dice onion, tomatoes and 1 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.



4. PREPARE THE SALAD

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



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**

