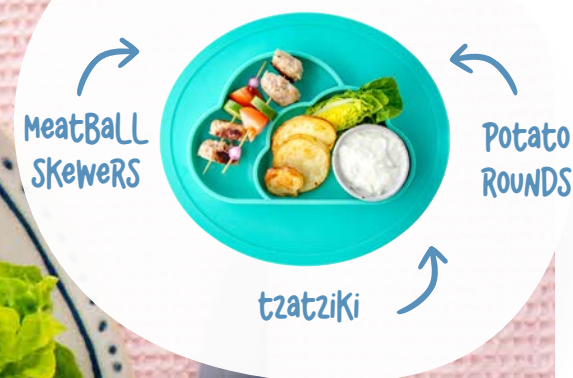


for the
little ones

Greek MeatBALLS

Pan-fried pork meatballs served with golden slices of potatoes, classic tzatziki and crunchy garden salad.



35 Minutes



4 Servings



PORK

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FROM YOUR BOX

MEDIUM POTATOES	800g
BABY CUCUMBERS	1 punnet
GREEK YOGHURT	1 tub
GARLIC CLOVE	1
GEM LETTUCE	3-pack
TOMATOES	2
YELLOW CAPSICUM	1
PORK MEATBALLS	500g

FROM YOUR PANTRY

oil for cooking, salt, pepper

COOKING TOOLS

large frypan, oven tray

You can add some barbecue sauce or tomato sugo into the pan when cooking the meatballs if you have it in your pantry for some extra flavour.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



1. Roast the Potatoes

Cut **potatoes** into rounds (about 0.5cm thick). Toss with **oil** and **salt** on a lined tray. Roast for 25 minutes or until golden and cooked through.

tip Make wedges or chips instead, if you prefer! Season with 2 tsp dried oregano or rosemary if desired.



4. Cook the Meatballs

Cook **meatballs** in a large frypan with **oil** or cook in the oven until golden and cooked through.

tip It is easiest to remove the meatballs by turning the packet upside down straight into the pan.



2. Make the tzatziki

Grate (or dice) 2 **baby cucumbers**. Combine with **yoghurt** and crushed **garlic** clove. Season with **salt and pepper** to taste. Set aside in the fridge until serving.

tip For a milder tzatziki you can use 1/2 a garlic clove.



5. Finish and Serve

Serve meatballs with potatoes, salad and tzatziki.

tip Add some bread or flatbread for dipping!



3. Prepare the Salad

Separate or wedge **lettuce**. Wedge **tomatoes**, slice **capsicum** and remaining cucumbers. Toss in a bowl.

tip Dress salad with olive oil & vinegar if you like! Arrange veggies separately if that works better for you.