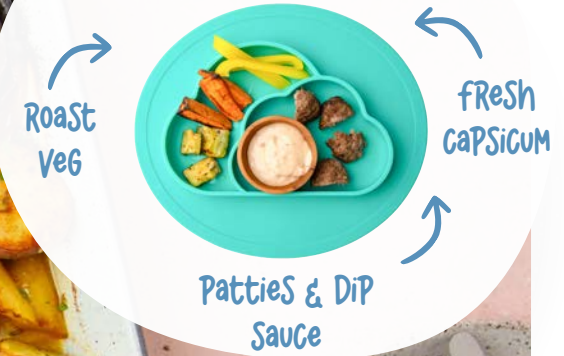


FOR the
Little ones



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

4/6 servings

	PROTEIN	TOTAL FAT	CARBOHYDRATES
Per serve	36g	38g/42g	34g/40g
4/6 Person:			

FROM YOUR BOX

	4 PERSON	6 PERSON
BABY POTATOES	500g	500g
SWEET POTATO	400g	800g
ZUCCHINI	1	1
RED ONION	1	1
YELLOW CAPSICUM	1	2
LAMB MINCE	600g	600g + 300g
TOMATO CHUTNEY	3 tubs	5 tubs
PARSLEY	1 packet	1 packet
AIOLI	1 sachet	2 sachets

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. Halve or quarter **baby potatoes**. Chop **sweet potato, zucchini, red onion** and **capsicum** into chunks. Toss on a lined tray with **oil, 2 tsp dried rosemary, salt and pepper**. Roast for 15 minutes, see step 4.

6P - use 3 tsp dried rosemary.



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 **12 small patties**.

6P - use 2 tubs tomato chutney.

tip You can make smaller meatballs if you prefer!



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.