



DINNER TWIST
LOCAL. HEALTHY. DELIVERED




Product Spotlight: Thyme


To quickly remove thyme leaves, place your fingers at the bottom of the stem, hold upside down and firmly slide the leaves down.



D2 Pork Patties with Autumn Veggies

Golden pork patties served with a medley of roast parsnip, dutch carrots and apple, finished with a mustard dressing and fresh rocket.

 30 minutes

 2 servings

 Pork

29 April 2022

Skip the dressing!

You can serve this dish with a chutney or relish of choice instead of the mustard dressing.

FROM YOUR BOX

DUTCH CARROTS	1 bunch
PARSNIPS	2
APPLE	1
THYME	1 packet
MUSTARD	1 jar
PORK MINCE	300g
TOMATO	1
ROCKET LEAVES	1 bag (60g)

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, apple cider vinegar, fennel seeds (see notes)

KEY UTENSILS

frypan, oven tray

NOTES

You can wedge and roast the tomato along with the vegetables instead of serving fresh if preferred.

You can use dried oregano or fresh rosemary for the patties instead of fennel seeds if preferred.

Any leftover thyme is great in mashed potatoes, sprinkled in an omelette or used to infuse olive oil!



1. ROAST THE VEGETABLES

Set oven to 220°C.

Trim and scrub carrots. Wedge parsnips and apple. Toss on a lined oven tray with 1 tbsp thyme leaves, **oil, salt and pepper** (see notes). Roast in oven for 20–25 minutes until cooked through.



2. PREPARE THE DRESSING

Whisk together 1/2 tbsp thyme leaves, 1 tbsp mustard, **1 tbsp vinegar, 3 tbsp olive oil** and **2 tbsp water**. Season with **salt and pepper**. Set aside.



3. PREPARE THE PATTIES

Combine pork mince with **1/2–1 tsp fennel seeds, salt and pepper**. Use oiled or wet hands to shape 1/4 cup sized patties (makes 6).



4. COOK THE PATTIES

Heat a frypan over medium–high heat with **oil**. Cook patties for 3–4 minutes each side or until cooked through.



5. MAKE ROCKET SALAD

Dice tomato and toss with rocket leaves.



6. FINISH AND SERVE

Divide roast vegetables, patties and rocket salad among plates. Spoon over dressing to taste.

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**

