

**Product Spotlight:  
Parsnip**

Parsnips are a type of root vegetable that belong to the carrot family. They are high in fibre, folate and vitamin C.



## Onion Gravy Beef Meatballs with Mash

Creamy potato mash with chives served with beef meatballs in a brown onion gravy and a simple dressed salad.



30 minutes



2 servings



Beef

## Switch up the gravy!

*Add fresh or dried herbs to the gravy  
(thyme, sage, oregano or tarragon)  
for an extra flavour boost!*

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
|            | 38g     | 22g       | 57g           |

## FROM YOUR BOX

|                 |         |
|-----------------|---------|
| MEDIUM POTATOES | 3       |
| PARSNIP         | 1       |
| BEEF MINCE      | 300g    |
| BROWN ONION     | 1       |
| DIJON MUSTARD   | 1 jar   |
| CHERRY TOMATOES | 200g    |
| MESCLUN LEAVES  | 120g    |
| CHIVES          | 1 bunch |

## FROM YOUR PANTRY

olive oil, butter, salt, pepper, plain flour, dried oregano, soy sauce, vinegar (of choice)

## KEY UTENSILS

large frypan, saucepan

## NOTES

Peel the potatoes and parsnips for a smoother mash if preferred.

Add some stock paste or a crumbled stock cube to the gravy for a richer flavour.



### 1. COOK THE ROOT VEG

Roughly chop **potatoes** and **parsnip** (see notes). Place in a saucepan, cover with water and bring to a boil. Simmer for 15 minutes, or until tender. Drain, reserving **1/4 cup cooking water**. Return to pan, see step 5.



### 2. COOK THE MEATBALLS

Combine **beef** with **1 tsp oregano, salt and pepper**. Heat a large frypan with **olive oil** over medium-high heat. Shape beef into 1 tbsp size meatballs. Add to pan to brown.



### 3. SIMMER THE SAUCE

Slice and add **onion** to pan. Cook for 5 minutes until softened. Gently stir in **1 tbsp flour, 1 tbsp soy sauce and mustard** until combined. Stir in **1 1/2 cups water** and simmer for 6-8 minutes until meatballs are cooked through (see notes).



### 4. PREPARE THE SALAD

Whisk **1 tbsp olive oil, 1 tbsp vinegar, salt and pepper** in a large bowl. Halve **tomatoes** and add to bowl. Toss all together with **mesclun leaves**. Set aside.



### 5. MAKE THE MASH

Mash potatoes and parsnip with **reserved cooking water** and **2-3 tbsp butter/olive oil** to desired consistency. Chop and stir through **chives**, season well with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Serve meatballs with mash and salad.



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