



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Chives


Any leftover chives are delicious in a breakfast omelette! Store chives in a container, wrapped in damp paper or kitchen towel to prevent them from dehydrating in the fridge.



## 3 Beef Rissoles with Lemon & Chive Mash

Beef rissoles served with lemon & chive potato mash, a simple garden salad and citrus dressing.

 30 minutes

 4 servings

 Beef

15 October 2020

## Make it classic!

*Swap mash for roasted potato wedges and make an onion gravy in the frypan for a classic spin on this dish!*

## FROM YOUR BOX

POTATOES	1kg
FESTIVAL LETTUCE	1/2 *
CHERRY TOMATOES	1/2 bag (200g) *
PURPLE CARROT	1
BEEF RISSOLES	600g
LEMON	1
CHIVES	1/3 bunch *
GARLIC CLOVE	1

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, dried oregano, smoked paprika

## KEY UTENSILS

saucepan, large frypan

## NOTES

Re-shape the rissoles to koftas or meatballs if you prefer! Delicious cooked on the barbecue as well.

**No beef option** – beef rissoles are replaced with chicken tenderloins. Cook as per recipe instructions.



### 1. BOIL THE POTATOES

Roughly chop potatoes and place in a saucepan. Cover with water, bring to the boil and simmer for 12–15 minutes or until soft. See step 5.



### 2. PREPARE THE SALAD

Trim and chop lettuce leaves, halve cherry tomatoes and ribbon carrot. Toss in a bowl.



### 3. COOK THE RISSOLES

Heat a frypan over medium heat. Coat rissoles (re-shape if needed) with **1–2 tsp smoked paprika, oil, salt and pepper**. Add to pan and cook for 4–5 minutes on each side or until cooked through.



### 4. MAKE THE DRESSING

Zest lemon and chop chives. Set aside for the mash.

Combine **3 tbsp olive oil**, juice from 1/2 lemon, crushed garlic and **1 tsp oregano**. Season with **salt and pepper**.



### 5. MASH THE POTATOES

Drain potatoes, reserving roughly **1/3 cup cooking water** in the saucepan. Add **2–3 tbsp butter**, lemon zest and chopped chives. Season well to taste with **salt and pepper**.



### 6. FINISH AND SERVE

Serve rissoles with lemon & chive mash, salad and remaining lemon cut into wedges. Drizzle with 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](mailto:hello@dinnertwist.com.au)

