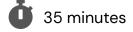




Homemade Meatballs

with Potato Hash

Pan-fried beef meatballs finished in a creamy sun-dried tomato and sour cream sauce. Served with crispy mixed potato hash and salad.





4 servings



Boil your potatoes and mash with the sour cream. Stir through the thyme leaves to taste. Add the chopped sun-dried tomatoes into the meatballs.

FROM YOUR BOX

MIXED POTATOES	1kg
ТНҮМЕ	1/2 packet *
BEEF MINCE	600g
GARLIC CLOVE	1
COLESLAW	1/2 bag (250g) *
LEBANESE CUCUMBER	1
PEAR	1
SUN-DRIED TOMATOES	1/2 packet *
SOUR CREAM	1/4 tub *

^{*}Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil, oil for cooking, salt, pepper, Italian herbs (or other dried herb), vinegar (of choice), honey

KEY UTENSILS

large frypan, oven tray

NOTES

If you don't have Italian herbs substitute with dried (or fresh) oregano, thyme or rosemary.

Add some mayonnaise or yoghurt to the coleslaw for a creamy finish.

Use a stick mixer and blend the sun-dried tomatoes for a smooth sauce.

No beef option - beef mince is replaced with chicken mince. Add 1 tbsp oil to pan at step 3.



1. ROAST THE POTATOES

Set oven to 220°C.

Dice potatoes into 2cm pieces. Pick thyme leaves to yield 1/2 tbsp. Toss on a lined oven tray with oil, salt and pepper. Cook for 20-25 minutes until golden and tender.



2. MAKE THE MEATBALLS

Combine beef mince with crushed garlic, 1 tsp Italian herbs, salt and pepper. Mix well and form meatballs using a 1/4 cup measurement and oiled hands.



3. COOK THE MEATBALLS

Heat a frypan over medium-high heat. Add meatballs and cook, turning, for 6-8 minutes or until browned, see step 5.



4. PREPARE THE SALAD

Toss coleslaw with 1 tbsp olive oil, 1/2 tbsp vinegar, salt and pepper (see notes). Arrange on a plate with sliced cucumber and pear.



5. MAKE THE SAUCE

Chop sun-dried tomatoes (see notes) and add to the pan with meatballs along with 1 cup water. Simmer for 2-3 minutes. Remove from heat and add sour cream, mix well. Season to taste with 1 tsp honey, salt and pepper.



6. FINISH AND SERVE

Serve meatballs with potatoes and salad. Spoon over sauce 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



