



Product Spotlight: Parsnip

Back in the day, before sugar cane was around, Europeans commonly used parsnips to sweeten food. Try them once cooked; do you think they taste a little sweet?



Pork Meatballs with Creamy Chive Mash

Pork meatballs cooked in a mustard gravy and served over creamy potato and parsnip mash with chives alongside cooked broccolini and carrots.



35 minutes



2 servings



Pork

Make a one-tray!

Roast the potatoes and carrots if you prefer for your family! Add the broccolini and meatballs for the last 10-15 minutes for a convenient one-tray!

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	64g	40g	62g

FROM YOUR BOX

MEDIUM POTATOES	3
PARSNIP	1
SHALLOT	1
PORK MINCE	500g
DIJON MUSTARD	1 jar
CHICKEN STOCK PASTE	1 small jar
BROCCOLINI	1 bunch
CARROT	1
CHIVES	1 bunch

FROM YOUR PANTRY

oil + butter for cooking, olive oil, salt, pepper, nutmeg (see notes), cornflour (or other), soy sauce

KEY UTENSILS

saucepan, large frypan x 2

NOTES

If you don't have nutmeg you can use allspice or a dried herb like oregano instead.

Add the broccolini and carrot to blanch, or place in a steamer basket if you have one, when cooking the potatoes.

Use milk instead of cooking water for the mash if you like!



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1. BOIL THE POTATO & PARSNIP

Peel (optional) and roughly chop potatoes and parsnip. Place in a saucepan, cover with water and bring to a boil. Simmer for 15 minutes, or until soft (see notes). To drain, see step 5.



2. MAKE & COOK MEATBALLS

Peel and finely chop shallot. Combine with pork mince, **1/2 tsp nutmeg, salt and pepper**. Heat a large frypan with **oil** over medium heat. Shape into 1 tbsp size meatballs. Add to pan to brown all around. Remove from pan, keep over heat.



3. MAKE THE GRAVY

Add **50g butter** to pan to melt. Whisk in **1 tbsp flour** then slowly pour in **1 1/2 cup water**, stirring continuously. Add mustard, 1/2 jar stock paste and **2 tsp soy sauce**. Simmer for 3 minutes then return the meatballs and cook for further 5-7 minutes or until meatballs are cooked through.



4. COOK THE VEGGIES

Meanwhile, trim broccolini and slice carrot. Add to a pan with **1/2-1 cup water** and cook, covered, for 4-5 minutes or until tender to your liking. Transfer to a serving bowl and toss with some **olive oil or butter**.



5. MAKE THE MASH

Reserve **1/4 cup cooking water** when draining the potatoes and parsnips (see notes). Mash together and add **1-2 tbsp butter**. Chop and stir through chives to taste, season well with **salt and pepper**.



6. FINISH AND SERVE

Adjust gravy with **salt and pepper** to taste.

Serve meatballs and gravy over chive mash with a side to broccolini and carrot. Sprinkle with any remaining chives.

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**

