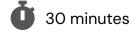


# **Beef Patties**

# with Root Veggie Hash and Capsicum Aioli

Golden cubes of rosemary roast potato and carrot served with mildly spiced beef patties and a creamy roast pepper aioli for dipping.





4 servings



You can shape the beef into larger burger patties and serve with the salad between burger buns! Use the root vegetables and make chips as a side instead.

PROTEIN TOTAL FAT CARBOHYDRATES

# FROM YOUR BOX

MEDIUM POTATOES	800g
CARROTS	2
ROSEMARY SPRIG	1
ROASTED PEPPERS	1 jar
AIOLI	100g
CHERRY TOMATOES	200g
AVOCADO	1
MESCLUN LEAVES	120g
BEEF RISSOLES	600g

### FROM YOUR PANTRY

oil for cooking, salt, pepper, ground coriander

#### **KEY UTENSILS**

oven tray, stick mixer or blender, frypan

#### **NOTES**

You can dress the salad with a dressing of choice. To make a quick vinaigrette, whisk together 1 tbsp vinegar or juice from 1/2 lemon with 2 tbsp olive oil, salt and pepper.





# 1. ROAST THE VEGETABLES

Set oven to 250°C.

Dice **potatoes** and **carrots**. Chop **rosemary** leaves. Toss together on a lined oven tray with **oil**, **salt and pepper**. Roast in oven for 25–30 minutes until golden and crispy.



# 2. PREPARE THE AIOLI

Drain **roasted peppers**. Blend together with **aioli** using a stick mixer or blender until smooth. Set aside.



### 3. PREPARE THE SALAD

Halve **tomatoes** and slice **avocado**. Toss together with **mesclun leaves** (see notes).



# 4. COOK THE BEEF PATTIES

Sprinkle beef rissoles with 1 tbsp coriander and season with salt and pepper. Cook in a frypan with oil over medium-high heat for 4-5 minutes each side or until cooked through.



# 5. FINISH AND SERVE

Serve beef patties with root vegetable hash, salad and aioli.





