



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 Spring Onion Mash

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



35 minutes



4/6 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
	30g/50g	15g/29g	42g

FROM YOUR BOX

	4 PERSON	6 PERSON
MEDIUM POTATOES	800g	1.2kg
PARSNIPS	2	3
SHALLOT	1	2
PORK MINCE	500g	2 x 500g
DIJON MUSTARD	1 jar	2 jars
CHICKEN STOCK PASTE	1 small jar	1 small jar
BROCCOLINI	1 bunch	2 bunches
CARROT	2	2
SPRING ONIONS	1 bunch	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

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

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

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 **parsnips**. 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.



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 **olive oil or butter**.



2. MAKE & COOK MEATBALLS

Peel and finely chop **shallots**. 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.

6P - add 1 tsp nutmeg (see notes).



5. MAKE THE MASH

Reserve **1/4-1/2 cup cooking water** when draining the **potatoes** and **parsnips** (see notes). Mash together and add **2-3 tbsp butter**. Chop and stir through **spring onions** to taste, season well with **salt** and **pepper**.



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.

6P - use 2 tbsp flour then slowly pour in 2 1/2 cups water. Add mustard, 1 jar stock paste and 3 tsp soy sauce.



6. FINISH AND SERVE

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

Serve **meatballs** and **gravy** over **mash** with a side to **broccolini** and **carrot**. Sprinkle with any **remaining spring onions**.

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 **0440 132 826** or send an email to **hello@dinnertwist.com.au**

