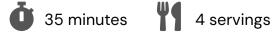






# Harissa Beef and Crispy Potatoes

Oven roasted cubes of spiced potato, topped with a simmered tomato harissa beef, finished with a drizzle of yoghurt and served with a side of fresh mesclun leaves.







# Add some extra!

You can garnish this dish with some fresh chopped parsley or chives if you have some. Serve with a squeeze of lemon at the end for an extra burst of freshness.

TOTAL FAT CARBOHYDRATES

70g

#### FROM YOUR BOX

MEDIUM POTATOES	1kg
RED ONION	1
BEEF MINCE	600g
HARISSA PASTE	2 sachets
TOMATOES	2
BABY EGGPLANT	1
MESCLUN LEAVES	120g
NATURAL YOGHURT	1 tub

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, ground coriander, balsamic vinegar

#### **KEY UTENSILS**

oven tray, frypan with lid

#### **NOTES**

You can add some crushed garlic or lemon zest





#### 1. ROAST THE POTATOES

Set oven to 250°C.

Dice potatoes and toss on a lined oven tray with 1 tbsp ground coriander, oil, salt and pepper. Roast for 25-30 minutes until golden and crispy.



### 2. COOK THE BEEF & VEGGIES

Heat a frypan over medium-high heat with oil. Slice and add onion along with beef. Cook for 5 minutes. Stir in harissa paste. Dice and add tomatoes and eggplant.



#### 3. SIMMER THE BEEF

Stir in 3/4 cup water. Cover and simmer for 10-15 minutes until reduced. Season with salt and pepper to taste.



# 4. DRESS THE LEAVES

Whisk 1/2 tbsp balsamic vinegar with 1 tbsp olive oil, salt and pepper. Toss with mesclun leaves.



## 5. FINISH AND SERVE

Transfer potatoes to a serving dish and top with beef mince. Drizzle with yoghurt and serve with mesclun leaves (see notes).



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