



Asian Beef Rissoles

Juicy beef rissoles served on a bed of rice with fresh cucumber and avocado salsa.



25 minutes



2 servings



Beef

FROM YOUR BOX

BASMATI RICE	150g
BEEF RISSOLES	300g
AVOCADO	1
RED CHILLI	1
LEBANESE CUCUMBER	1

FROM YOUR PANTRY

oil for cooking, salt and pepper, sweet chilli sauce

NOTES

You can crumble the rissoles into mince before cooking if you prefer smaller bites.

1. COOK THE RICE

Place **rice** in a saucepan, cover with **300ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

TIP *Stir through 1/4 cup coconut milk or toasted shredded coconut after the rice has cooked to make coconut rice.*

2. COOK THE BEEF RISSOLES

Heat a frypan over medium heat with **oil**. Cook **beef rissoles** for 5–8 minutes each side or until cooked through (see notes).

TIP *Use sesame oil or coconut oil for extra fragrance. After the rissoles are cooked, you can brush them with hoisin or oyster sauce for flavour.*

3. MAKE THE SALSA

Finely dice **avocado**, **chilli** and **cucumber**. Toss together.

TIP *You can add sliced spring onions, fresh mint or coriander to the salsa. Diced mango or apple also work well! Dress the salsa with lime juice if you have some.*

4. FINISH AND SERVE

Combine in a small bowl **2 tbsp sweet chilli sauce** and **1 tbsp water**. Divide rice, rissoles and salsa among plates. Spoon over dressing to taste.

TIP *Use lime or orange juice instead of water if you have some! A pre-made Asian dressing can also be used instead.*

This recipe has simplified instructions to help lower your meal cost.