



Pork Meatballs

with Gravy

Golden pork meatballs in a rich, creamy sauce, served with roasted potatoes and a side of tender vegetables.



35 minutes



2 servings



Pork

FROM YOUR BOX

MEDIUM POTATOES	3
BROCCOLI	1
CARROT	1
PORK MEATBALLS	500g
SOUR CREAM	1 tub

FROM YOUR PANTRY

oil for cooking, salt and pepper, soy sauce (or tamari), butter (optional)

NOTES

You could serve the meatballs with a condiment of choice instead of making the gravy. Serve the sour cream with the potatoes instead!

You will have enough meatballs and sauce for extra serves. Save any leftovers for another meal!

1. ROAST THE POTATOES

Set oven to 250°C. Dice **potatoes** and toss on a lined oven tray with **oil, salt and pepper**. Roast in oven for 25–30 minutes or until golden and cooked through.

TIP *You can make a mash or wedges with the potatoes instead. Add some chopped fresh rosemary or some dried herbs to season the potatoes for extra flavour.*

2. COOK THE VEGETABLES

Cut **broccoli** into small florets. Slice **carrot**. Add to a saucepan of simmering water for 3–5 minutes until tender. Drain and toss with **1 tbsp butter** (optional).

TIP *You can sauté the vegetables instead or add to roast in the oven to roast.*

3. COOK THE MEATBALLS

Heat a frypan over medium–high heat with **oil**. Add **meatballs** and cook for 8–10 minutes turning or until just cooked through. Stir in **sour cream** and **1–2 tbsp soy sauce**, then simmer for 1 minute, until warmed through. Season with **pepper** and loosen with a splash of water if needed.

TIP *We added 1 tsp dried tarragon to the sauce. You can add some crushed garlic or onion powder for depth of flavour.*

4. FINISH AND SERVE

Serve meatballs with potatoes and side of vegetables.

TIP *You can garnish the meatballs with fresh chopped parsley or sliced chives.*

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