



Pork Meatballs

with Gravy

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



35 minutes



4 servings



Pork

FROM YOUR BOX

MEDIUM POTATOES	1kg
BROCCOLI	1
CARROT	1
GREEN BEANS	150g
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!

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**, trim and halve **beans**. 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.