



Classic Beef Rissoles

Homestyle beef rissoles served with roasted sweet potato wedges and a fresh garden salad.



30 minutes



Beef



4/6 servings

FROM YOUR BOX

	4 PERSON	6 PERSON
SWEET POTATOES	800g	1.2kg
BABY COS LETTUCE	1	2-pack
TOMATOES	2	2
LEBANESE CUCUMBER	1	1
CARROT	1	1
BEEF MINCE	600g	600g + 300g

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

For a more filling option, shape beef mince into burger patties and serve in hamburger buns with salad fillings.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

Something not right? Text us on **0440 132 826** or email hello@dinnertwist.com.au

1. COOK THE SWEET POTATOES

Set oven to 220°C. Wedge **sweet potatoes** and toss on a lined oven tray with **oil, salt and pepper**. Roast for 25–30 minutes until golden and cooked through.

TIP *Add 1 tsp smoked paprika or dried herb of choice for a difference in flavour. Use the sweet potatoes to make a mash instead if preferred.*

2. PREPARE THE SALAD

Chop and rinse **baby cos lettuce** leaves. Wedge **tomatoes** and slice **cucumber**. Toss with **dressing of choice** (see tip).

TIP *Dress the salad with a simple vinaigrette using 1 tbsp vinegar whisked with 1 tbsp olive oil.
You can add sliced avocado, capsicum or fresh chopped herbs to the salad.*

3. COOK THE RISSOLES

Grate **carrot**. Combine with **beef mince**, season with **2 tsp dried herb or ground spice of choice** (see tip), **salt and pepper**. Shape into 12 even sized **rissoles**. Heat a frypan over medium–high heat with **oil**. Cook **rissoles** for 3–4 minutes each side or until cooked through.

6P – season with **3 tsp dried herb or ground spice of choice, shape into 18–20 even sized rissoles.**

TIP *We added 1 tsp dried oregano and 2 tbsp BBQ sauce to flavour the rissoles. You can use ground garlic, paprika or cumin.*

4. FINISH AND SERVE

Serve **rissoles, salad** and **sweet potato wedges** at the table along with condiment of choice.

TIP *Serve rissoles with your favourite tomato sauce/relish, chutney or BBQ sauce.*

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