




Product Spotlight: Harissa Paste


Island Curries' rich, red Harissa paste is infused with aromatics typical of North African cuisine. The smokiness of the Sahara, a delicate scent of mint from Morocco, garlic & coriander notes from Tunisia!



4 Meatball Share Platter with Harissa Yoghurt

Juicy beef meatballs with a hint of BBQ flavour, served on a platter with paprika potatoes, fresh veggie sticks and a flavour packed harissa yoghurt sauce for dipping.

 30 minutes

 4 servings

 Beef

28 December 2020

Stretch the Dish!

You could serve the meatballs on a bed of salad leaves or in a crusty hotdog roll to stretch the dish further!

Per serve: **PROTEIN** 41g **TOTAL FAT** 10g **CARBOHYDRATES** 42g

FROM YOUR BOX

POTATOES	1kg
BEEF MINCE	600g
BBQ SAUCE	1 tbsp *
HARISSA PASTE	1 sachet
NATURAL YOGHURT	1 cup *
CONTINENTAL CUCUMBER	1/2 *
CHERRY TOMATOES	1/2 bag (200g) *
GREEN CAPSICUM	1

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, salt and pepper, smoked paprika

KEY UTENSILS

oven tray, frypan

NOTES

If you don't have a non-stick frypan you can add oil when cooking.

No beef option – beef mince is replaced with chicken mince.



1. ROAST THE POTATOES

Set oven to 220°C.

Cut potatoes into cubes. Toss on a lined oven tray with **1 tsp smoked paprika, oil, salt and pepper**. Roast for 20–25 minutes until golden and cooked through.



2. COOK MEATBALLS

Heat a frypan over medium heat. Combine beef mince with 1 tbsp BBQ sauce, 1/2 the harissa paste (1 tbsp), **salt and pepper**. Use wet hands to roll into 1 tbsp size meatballs. Add to pan as you go and cook for 6–8 minutes until cooked through.



3. MAKE THE SAUCE

Stir remaining harissa paste through yoghurt in a small serving bowl.



4. PREPARE THE SALAD

Slice cucumber. Halve tomatoes and slice capsicum.



5. FINISH AND PLATE

Arrange potatoes, fresh salad, sauce and meatballs on a large serving platter. Serve at the table.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

