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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



BBQ Beef Patties

with Potato Hash

Beef mince patties with golden cubes of roast potatoes, served with a fresh salad and aioli for dipping.



30 minutes



2 servings



Beef

FROM YOUR BOX

MEDIUM POTATOES	3
CARROT	1
BABY COS LETTUCE	1
TOMATO	1
LEBANESE CUCUMBER	1
BEEF MINCE	300g
AIOLI	1 sachet

FROM YOUR PANTRY

oil for cooking, salt and pepper, dried herb of choice

NOTES

You can transform this dish into meatballs with mash potato if you feel like a warmer dish!

If you have burger buns you can make larger patties with the beef mince and fill the buns with the salad ingredients and aioli. Use the potatoes to make wedges.

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1. COOK THE HASH

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

TIP *You can cook the hash on the hot plate of a BBQ if preferred! Season with a ground spice or dried herb for extra flavour. The potatoes can be cooked in the oven as wedges, chips or slices or transformed into a mash instead.*

2. PREPARE THE SALAD

Rinse and tear **lettuce leaves**. Slice **tomato** and **cucumber**. Set aside.

TIP *You could chop the vegetables and toss with fresh parsley, dill or diced feta cheese for a greek style salad. Add some sliced red onion or olives if you have some and dress with lemon juice and olive oil.*

3. COOK THE BEEF PATTIES

Combine **beef mince** with **1 tsp dried herb of choice, salt and pepper**. Shape into 4 even sized patties. Cook on the BBQ or hot plate over medium–high heat with **oil** for 3–4 minutes each side or until cooked through.

TIP *We used 1/2 tsp dried thyme and 1/2 tsp dried oregano. You can use a pre-made spice mix, herb mix or chopped fresh herbs if you have some. To bulk out the mixture for more patties, you can add breadcrumbs, diced onion, sliced chives or grated carrot.*

4. FINISH AND SERVE

Serve **beef patties** with **potatoes, salad** and **aioli** for dipping.

TIP *You can stir some sweet-chilli sauce, seasoning or curry powder through the aioli for a different flavour.*

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