

X2



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Greek Beef Meatballs

Juicy beef meatballs roasted with a medley of zucchini, potatoes, and cherry tomatoes, finished with a tangy pickled shallot and cooling garlic yoghurt.



35 minutes



2 servings



Beef

FROM YOUR BOX

MEDIUM POTATOES	2
ZUCCHINI	1
CHERRY TOMATOES	200g
SHALLOT	1
BEEF MINCE	300g
GARLIC CLOVE	1
NATURAL YOGHURT	1 tub

FROM YOUR PANTRY

olive oil, salt and pepper, dried oregano, red wine vinegar, sugar of choice

NOTES

You can add crumbled feta or olives for a more traditional Greek twist.

1. ROAST THE VEGETABLES

Set oven to 220°C. Dice **potatoes** and **zucchini**, halve **cherry tomatoes**. Toss with **2 tsp dried oregano**, **2 tbsp olive oil**, **salt**, and **pepper** on a lined oven tray. Roast for 20 minutes.

TIP *You can add sliced capsicum for olives for extra flavour and bulk.*

2. PICKLE THE SHALLOT

Thinly slice **shallot** and toss with **2 tbsp vinegar**, **2 tsp sugar**, and a pinch of **salt**. Set aside.

TIP *You can add the shallot to the traybake to roast if preferred. Dried oregano can be substituted with fresh or dried rosemary.*

3. ADD THE MEATBALLS

Combine **beef mince** with your seasoning of choice (see tip), **salt**, and **pepper**. Roll into 1 tbsp-sized balls. Drizzle with **olive oil** and add to the tray with **vegetables**. Roast for 10–12 minutes or until cooked through.

TIP *We added 1 tbsp smoked paprika and crushed garlic to the mince for extra flavour. Add some lemon zest or fresh chopped rosemary for a Mediterranean flavour.*

4. FINISH AND SERVE

Crush **garlic** and stir through **yoghurt** with a pinch of **salt**. Dollop over tray bake, scatter drained **pickled shallot** on top.

TIP *Garnish with fresh parsley, oregano or a sprinkle of lemon zest for brightness.*

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