

SEE
NOTES FOR
VEGETARIAN
INSTRUCTIONS

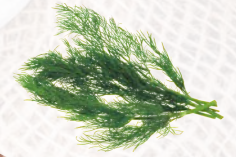


DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Dill

It was believed that dill had magical powers and could save you from both witchcraft and nightmares! We now know dill is great to calm the digestive system among many other benefits.



2 Mega Meatballs with Gravy & Herby Potatoes

Big meatballs served in a simple mustard & onion gravy with a side of dill & parsley tossed potatoes and a garden salad.

 25 minutes

 2 servings




 Beef

18 June 2021

Options!

*Try seasoning the gravy with balsamic vinegar instead of mustard – it's delicious!
This dish also works well served with potato mash – the parsley and dill can be sprinkled over the top or added to the salad!*

FROM YOUR BOX

BABY POTATOES	400g
BEEF MEATBALLS (LARGE) 	300g
SPRING ONIONS	1/3 bunch *
STOCK PASTE	1/2 jar *
CONTINENTAL CUCUMBER	1/2 *
PURPLE CARROT	1
MESCLUN LEAVES	1 bag (60g)
PARSLEY	1/2 bunch *
DILL	1 packet
 FIELD MUSHROOMS	250g
 RICOTTA	500g

*Ingredient also used in another recipe

FROM YOUR PANTRY

olive oil + oil/butter for cooking, salt, pepper, mustard (seeded or dijon), cornflour
+ dried tarragon or oregano for VEG option.

KEY UTENSILS


saucepan, large frypan, VEG option: oven tray

NOTES

Reserve some green spring onion tops and add as well as 1 crushed garlic clove to step 5 when seasoning the potatoes for extra flavour!

Dress salad with with olive oil and vinegar if you like!


No beef option - beef meatballs are replaced with chicken meatballs.

 **VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.**



1. BOIL THE POTATOES


Halve (or quarter) potatoes. Place in a saucepan, cover with water and bring to the boil. Cook for 12-15 minutes, or until tender. Drain, return to saucepan, see step 5.

 **VEG OPTION - Set oven to 220°C. Coat mushrooms with oil and place on a lined oven tray (stem side up).**



2. COOK THE MEATBALLS


Heat a pan with **oil** over medium heat. Add meatballs and sliced spring onions (see notes). Cook until browned. Remove meatballs, keeping the spring onions.

 **VEG OPTION - Mix ricotta with 2 tsp tarragon (or oregano), 1 crushed garlic clove, salt and pepper. Stuff into mushrooms and roast for 15-20 minutes or until tender and golden.**



3. MAKE THE GRAVY

Whisk together 1/2 jar stock paste, **1 tsp mustard, 3 tsp cornflour, 1 cup water** in a jug. Pour into spring onion pan and simmer, stirring, for 5 minutes until thickened. Return meatballs.

 **VEG OPTION - Heat a frypan with oil over medium heat. Slice and add spring onions. Cook for 3-4 minutes or until softened then follow step above.**



4. MAKE THE SALAD

In the meantime, slice cucumber and ribbon carrot. Toss in a serving bowl with leaves (see notes).




5. TOSS THE POTATOES

Chop parsley and dill (use to taste). Add to drained potatoes with **1 tbsp olive oil/butter**. Toss to combine and season with **salt and pepper** (see notes).



6. FINISH AND SERVE

Season gravy with **soy sauce or salt** (we used 1/2 tsp soy sauce) and **pepper**. Serve meatballs and gravy with herby potatoes and salad.

 **VEG OPTION - Season gravy as above. Serve herby potatoes, onion gravy and salad with stuffed field mushrooms.**

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**

