



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Old Fashioned Gravy

Delicious traditional gravy from The Stock Merchant made with free-range chicken stock. It has got a lovely depth of flavour and works well with any meats.



## 2 Meatballs & Mash with Onion Gravy

Creamy potato mash with chives served with pork meatballs in a brown onion gravy and a simple dressed salad.



20 minutes



4 servings



Pork

24 August 2020

*Jazz up the gravy!*

*Add some fresh or dried herbs to the gravy (thyme, sage, oregano or tarragon!) for an extra flavour boost! Alternatively some mustard or a splash of soy sauce could work wonders.*

## FROM YOUR BOX

POTATOES	1kg
PORK MEATBALLS	1 packet
BROWN ONION	1
TRADITIONAL GRAVY	1 packet
TOMATOES	2
SALAD MIX	1 bag
CHIVES	1/3 bunch *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive + oil/butter for cooking, salt, pepper, vinegar (of choice)

## KEY UTENSILS

large frypan, saucepan

## NOTES

Peel potatoes for a smoother mash!

**No pork option – pork meatballs are replaced with chicken meatballs.** Cook as per recipe.



### 1. BOIL THE POTATOES

Roughly chop potatoes. Place in a saucepan, cover with water and bring to the boil. Simmer for 10-12 minutes, or until tender but still firm. Drain, reserving 1/3 cup of cooking water in the pan. Return to pan, see step 5.



### 2. BROWN THE MEATBALLS

Heat a large frypan with oil over medium heat. Add meatballs to brown, slice and add onion. Cook for 5 minutes or until onion has softened.



### 3. ADD THE GRAVY & SIMMER

Add gravy to pan with meatballs. Cover and cook for further 5-6 minutes or until cooked through.



### 4. TOSS THE SALAD

In the meantime, chop tomatoes and toss with salad in a bowl. Dress with **2 tbsp olive oil and 1 tbsp vinegar**.



### 5. MAKE THE MASH

Mash potatoes with reserved water and **2-3 tbsp butter/olive oil** to desired consistency. Chop and stir through chives, season well with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Serve meatballs with mash and salad.

**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**

