



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Suppa Club

We love Suppa Club. Founder Dave is amazing & as passionate as we are about local produce & supporting our local farmers. He started with a range of 4 delicious soups which has now grown to over 20! You can find our favourites on the Marketplace!



3 Beef Rissoles

in Creamy Mushroom Sauce

Thyme beef rissoles cooked in a delicious mushroom sauce (made with the help of Suppa Club's delicious mushroom soup!) and served over creamy mash with a side of rocket leaves.

20 minutes

4 servings

Beef

Make meatballs

If you have a bit more time you can make little meatballs instead! Serve with mash or roasted potatoes, also delicious over pasta!

FROM YOUR BOX

POTATOES	800g
PARSNIPS	2
BEEF MINCE	600g
THYME	1/2 packet *
MUSHROOMS	250g
MUSHROOM SOUP	1 jar
SPRING ONIONS	1/4 bunch *
ROCKET LEAVES	1/2 bag (100g) *
LEEK	1
BABY KING OYSTER MUSHROOMS	1 packet

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil/butter for cooking, salt, pepper
(ground paprika VEG option only)

KEY UTENSILS

saucepan, large frypan

NOTES

White pepper is a lovely seasoning for potato mash! Add the spring onions and thyme to mushroom sauce instead if you prefer a 'plain' mash.

No beef option - beef mince is replaced with chicken mince. Increase cooking time to 4-5 minutes each side or until cooked through.

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



1. BOIL POTATOES & PARSNIP

Roughly chop potatoes and peeled parsnips. Place in a saucepan, cover with water and bring to the boil. Simmer for 12-15 minutes or until soft. See step 5.



2. MAKE THE RISSOLES

Combine beef mince, with 2 tbsp thyme leaves, **salt and pepper**. Form 4 large rissoles using **oiled** hands (make smaller ones if you prefer!).

 **VEG OPTION** - Skip this step.



3. COOK THE RISSOLES

Heat a large frypan with **oil** over medium-high heat. Cook for 3-4 minutes. Quarter and add mushrooms, turn rissoles and cook for a further 3 minutes.

 **VEG OPTION** - Heat a frypan with oil over high heat. Slice leek, quarter all mushrooms and add to pan as you go.



4. ADD THE SAUCE

Pour in sauce (soup) into frypan and simmer for 5 minutes or until patties are cooked through.

 **VEG OPTION** - Season with 2 tsp paprika and 1/4 packet thyme leaves. Pour in sauce (soup) and simmer for 6-8 minutes.



5. MAKE THE MASH

Drain potatoes, reserving roughly **1/3 cup cooking water** in the saucepan (see notes). Add **2-3 tbsp butter**, chopped spring onions and remaining thyme (leaves). Season well to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve mash with beef patties in mushroom sauce and rocket leaves.

 **VEG OPTION** - Serve mushroom stroganoff over mash with a side of rocket leaves (dress with oil and vinegar if preferred).

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**

