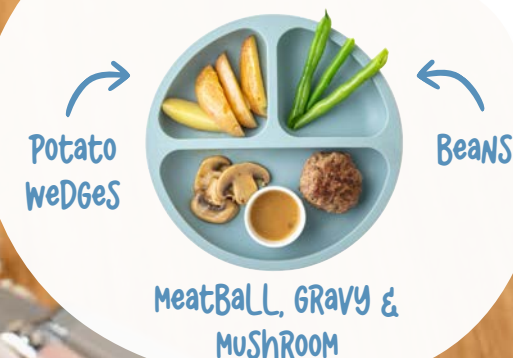


for the
little ones

Mega GRavy MeatBALLS

Big, juicy beef meatballs served in a flavoursome onion gravy, with crispy baby potatoes and fresh green beans.



35 Minutes



Beef



2 Servings

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review. **Something not right?** Text us on **0448 042 515** or email **hello@dinnertwist.com.au**

FROM YOUR BOX

BABY POTATOES	500g
GREEN BEANS	250g
ZUCCHINI	1
BEEF MINCE	300g
BROWN ONION	1
MUSHROOMS	200g
PARSLEY	1 packet
BEEF STOCK PASTE	1 small jar

FROM YOUR PANTRY

oil + butter for cooking, salt, pepper, dried thyme (or oregano), flour (plain or other)

COOKING TOOLS

saucepan, large frypan

Leftover meatballs are great the next day in a warm roll with gravy or sliced up in wraps.

Before you start cooking!

Wash your veggies and set out all ingredients, pans, chopping board and knife.



1. Boil the Potatoes

Place **baby potatoes** in a saucepan and cover with **water**. Bring to the boil and cook until just tender (15 minutes). Trim and add **beans** for the last 3-5 minutes of boiling (use to taste). Drain and return potatoes to the saucepan.



4. Make the Gravy

Slice **onion** and **mushrooms**. Add to the pan with **2 tbsp butter** for 5-6 minutes until soft. Stir in **1 tbsp flour**, then gradually whisk in **1 1/2 cups water** and **remaining stock** until smooth. Return meatballs and simmer for 5-7 minutes.



2. Make the Mega Meatballs

Meanwhile, finely grate **1/2 zucchini** and squeeze out liquid with your hands. Combine well with **beef mince**, **1 tsp dried thyme**, **2 tsp stock paste**, **salt and pepper** in a bowl. Roll into 6-8 large meatballs.

tip Make small meatballs if preferred!



5. CRISP the Potatoes

Re-heat saucepan with potatoes over medium-high heat with **1 tbsp oil**. Shake the pan gently until golden and crispy. Season to taste with **salt and pepper**.

Toss **drained beans** with **oil/butter**, **salt and pepper**.



3. BROWN the Meatballs

Heat a large frypan with **oil** over medium-high heat. Add **meatballs** and cook, turning, until browned all over. Remove to a plate, keep pan over medium heat.



6. finish AND Serve

Chop **parsley**.

Serve **mega meatballs** with **onion gravy**, **crispy potatoes** and **green beans**. Sprinkle over **parsley**.