



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Chives

Any leftover chives are delicious in a breakfast omelette! Store chives in a container, wrapped in damp paper or kitchen towel to prevent them from dehydrating in the fridge.



3 Beef Rissoles with Lemon & Chive Mash

Beef rissoles served with lemon & chive potato mash, a simple garden salad and citrus dressing.

 30 minutes

 2 servings

 Beef

15 October 2020

Make it classic!

Swap mash for roasted potato wedges and make an onion gravy in the frypan for a classic spin on this dish!

FROM YOUR BOX

| | |
|------------------|------------------|
| MEDIUM POTATOES | 3 |
| FESTIVAL LETTUCE | 1/2 * |
| CHERRY TOMATOES | 1/2 bag (100g) * |
| PURPLE CARROT | 1 |
| BEEF RISSOLES | 300g |
| LEMON | 1 |
| CHIVES | 1/3 bunch * |
| GARLIC CLOVE | 1 |

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil/butter for cooking, olive oil, salt, pepper, dried oregano, smoked paprika

KEY UTENSILS

saucepan, large frypan

NOTES

Re-shape the rissoles to koftas or meatballs if you prefer! Delicious cooked on the barbecue as well!

No beef option – beef rissoles are replaced with chicken tenderloins. Cook as per recipe instructions.



1. BOIL THE POTATOES

Roughly chop potatoes and place in a saucepan. Cover with water, bring to the boil and simmer for 12–15 minutes or until soft. See step 5.



2. PREPARE THE SALAD

Trim and chop lettuce leaves, halve cherry tomatoes and ribbon carrot. Toss in a bowl.



3. COOK THE RISSOLES

Heat a frypan over medium heat. Coat rissoles (re-shape if needed) with **1 tsp smoked paprika, oil, salt and pepper**. Add to pan and cook for 4–5 minutes on each side or until cooked through.



4. MAKE THE DRESSING

Zest lemon and chop chives. Set aside for the mash.

Combine **3 tbsp olive oil**, juice from 1/2 lemon, crushed garlic and **1 tsp oregano**. Season with **salt and pepper**.



5. MASH THE POTATOES

Drain potatoes, reserving roughly **2–3 tbsp cooking water** in the saucepan. Add **1–2 tbsp butter**, lemon zest (to taste) and chopped chives. Season well to taste with **salt and pepper**.



6. FINISH AND SERVE

Serve rissoles with lemon & chive mash, salad and remaining lemon cut into wedges. Drizzle with dressing to taste.

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**

