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DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Beef Meatballs

with Dill Potato Salad

Juicy, pan-seared beef meatballs, served with a creamy dill potato and apple salad layered over crisp cos lettuce.



30 minutes



Beef



2 servings

FROM YOUR BOX

MEDIUM POTATOES	3
BEEF MINCE	300g
SHALLOT	1
RED APPLE	1
DILL	1 packet
AIOLI	1 sachet
BABY COS LETTUCE	1

FROM YOUR PANTRY

oil for cooking, salt and pepper

NOTES

Boil kettle and cover potatoes with hot water to speed up the process.

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1. COOK THE POTATOES

Dice **potatoes**. Place in a saucepan and cover with water (see notes). Cover with lid and bring to a boil. Semi cover and simmer for 10–15 minutes until tender. Drain and allow to cool.

TIP *Spread potatoes on a tray and refrigerate to cool faster.*

2. COOK THE MEATBALLS

Season **beef mince** with **salt and pepper** (see tip). Roll into 1 tbsp even size **meatballs**. Heat a frypan over medium–high heat with **oil**. Add **meatballs** to pan and cook for 8–10 minutes turning until cooked through.

TIP *For added flavour or bulk, mix in grated carrot, diced onion, bread crumbs, fresh herbs, or ground spices before shaping. We added 1 tsp dried oregano.*

3. PREPARE THE POTATO SALAD

Dice **shallot** and **apple**, and finely chop **dill**.

Toss with cooled **potatoes** and **aioli**. Season with **salt and pepper**.

Separate and rinse **lettuce leaves**, then layer on a large serving plate. Top with **potato salad**.

TIP *Add celery, chives, or spring onion for extra crunch or freshness.*

4. FINISH AND SERVE

Serve **meatballs** with **potato salad** and condiments of choice.

This recipe has simplified instructions to help lower your meal cost.