

Beef Rissoles & Cheesy Potatoes

with Smokey Aioli & Garden Salad

Grab your Meal Kit with this symbol



Potato



Shredded Cheddar Cheese



Garlic



Beef Mince



All-American Spice Blend



Fine Breadcrumbs



Slivered Almonds



Tomato



Carrot



Mixed Salad Leaves



Italian Dressing



Smokey Aioli

 Hands-on: **40-50 mins**
Ready in: **45-55 mins**

What happens when you mix beef mince, garlic, breadcrumbs, egg and our crowd favourite All-American spice blend? You get these juicy and flavour-packed rissoles! And as for what happens when you roast potato with Cheddar cheese... Yep, it's gooey, cheesy, savoury heaven.

Pantry items

Olive Oil, Egg

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
potato	2	4
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
garlic	1 clove	2 cloves
beef mince	1 packet	1 packet
All-American spice blend	1 sachet	1 sachet
egg*	1	2
fine breadcrumbs	½ packet	1 packet
slivered almonds	1 packet	2 packets
tomato	1	2
carrot	½	1
mixed salad leaves	1 bag (60g)	1 bag (120g)
Italian dressing	½ packet (12.5ml)	1 packet (25ml)
smokey aioli	1 packet (50g)	1 packet (100g)

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3666kJ (876Cal)	653kJ (156Cal)
Protein (g)	49.3g	8.8g
Fat, total (g)	48g	8.5g
- saturated (g)	18.2g	3.2g
Carbohydrate (g)	47.2g	8.4g
- sugars (g)	9.7g	1.7g
Sodium (mg)	1230mg	219mg

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Roast the potato

Preheat the oven to **240°C/220°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Place on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until tender **20-25 minutes**.

TIP: Cut the potato to size so it cooks in time!



Add the cheese

In the last **5 minutes** of potato cook time, sprinkle over the **shredded Cheddar cheese** and bake until melted.



Make the rissoles

While the potato is roasting, finely chop the **garlic**. In a large bowl, combine the **beef mince**, **garlic**, **All-American spice blend**, **egg** and **fine breadcrumbs** (see ingredients). Season with **pepper** and mix well. Using damp hands, form heaped spoonfuls of the **beef mixture** into meatballs, then flatten to make 1cm-thick rissoles. Transfer to a plate. You should get 3-4 rissoles per person.



Cook the rissoles

Heat a large frying pan over a medium-high heat. Add the **slivered almonds** and toast, tossing, until golden, **3-4 minutes**. Transfer to a small bowl. Return the frying pan to a medium-high heat with a drizzle of **olive oil**. Cook the **rissoles**, in batches, until browned all over and cooked through, **4-5 minutes** each side. Transfer to a plate.



Make the salad

While the rissoles are cooking, roughly chop the **tomato**. Grate the **carrot** (see ingredients), unpeeled. In a second large bowl, combine the **tomato**, **carrot**, toasted **almonds** and **mixed salad leaves**. Add the **Italian dressing** (see ingredients) and toss to coat. Season to taste.



Serve up

Divide the beef rissoles and cheesy potatoes between plates. Spoon the **smokey aioli** over the rissoles and serve with the garden salad.

Enjoy!