

# Beef Rissoles & Cheesy Bacon Potatoes

with Rainbow Salad & BBQ Mayo

Grab your Meal Kit with this symbol



Potato



Bacon



Shredded Cheddar Cheese



Garlic



Beef Mince



Aussie Spice Blend



Fine Breadcrumbs



Tomato



Carrot



Mixed Salad Leaves



BBQ Mayo

 Hands-on: 30-40 mins  
Ready in: 40-50 mins

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

### Pantry items

Olive Oil, Egg, Balsamic Vinegar

## 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
bacon	½ packet	1 packet
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
garlic	1 clove	2 cloves
beef mince	1 small packet	1 medium packet
Aussie spice blend	1 sachet	2 sachets
egg*	1	2
fine breadcrumbs	½ packet	1 packet
tomato	1	2
carrot	½	1
mixed salad leaves	1 bag (60g)	1 bag (120g)
balsamic vinegar*	2 tsp	1 tbs
BBQ mayo	1 packet (50g)	1 packet (100g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3012kJ (719Cal)	534kJ (127Cal)
Protein (g)	50g	8.9g
Fat, total (g)	38.2g	6.8g
- saturated (g)	13.9g	2.5g
Carbohydrate (g)	41.1g	7.3g
- sugars (g)	10.4g	1.8g
Sodium (mg)	1390mg	247mg

## Allergens

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

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/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 **220°C/200°C fan-forced**. Cut the **potato** (unpeeled) into 2cm chunks. Roughly chop the **bacon**. Place the **potato** and **bacon** on an oven tray lined with baking paper. Drizzle with **olive oil**, season with **salt** and **pepper** and toss to coat. Roast until the potato is tender, **25-30 minutes**. In the last **5 minutes** of cook time, sprinkle with the **shredded Cheddar** cheese and return to the oven until melted.

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



## Make the rissoles

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



## Cook the rissoles

In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **rissoles**, in batches, until browned all over and cooked through, **4-5 minutes** each side. Transfer to a plate and cover to keep warm.



## Prep the salad

Roughly chop the **tomato**. Grate the **carrot** (see ingredients).



## Make the salad

In a large bowl, combine the **tomato**, **carrot** and **mixed salad leaves**. Add the **balsamic vinegar** and a drizzle of **olive oil** and toss to coat. Season to taste.



## Serve up

Divide the beef rissoles between plates and spoon over the **BBQ mayo**. Serve with the cheesy bacon potatoes and rainbow salad on the side.

Enjoy!