

Lamb Meatballs & Lemony Roast Veggie Toss

with Sweet Capsicum Mayo

KIWI FLAVOURS

MEDITERRANEAN

KID FRIENDLY

Grab your meal kit with this number

35



Potato



Parsnip



Onion



Beetroot



Peeled Pumpkin Pieces



Garlic & Herb Seasoning



Lamb Mince



Kiwi Spice Blend



Fine Breadcrumbs



Lemon



Mayonnaise



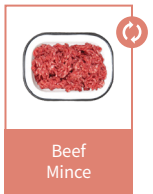
Chargrilled Capsicum Relish



Parsley



Lamb Mince



Beef Mince

Prep in: 25-35 mins
Ready in: 30-40 mins

Protein Rich

Calorie Smart

We heard there's new meatballs in town and everyone is going wild for them, how could we resist either when they're lamb meatballs. People said that they arrived on the scene with a smokey capsicum relish mayo. And have you seen the roasted veggies, they're super zesty and lemony. This dinner sure is the talk of the town!

Pantry items

Olive Oil, Egg, Honey

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

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	1	2
parsnip	1	2
onion	½	1
beetroot	1	2
peeled pumpkin pieces	1 small packet	1 medium packet
garlic & herb seasoning	1 medium sachet	1 large sachet
lamb mince	1 medium packet	2 medium packets OR 1 large packet
Kiwi spice blend	1 sachet	2 sachets
fine breadcrumbs	1 medium packet	1 large packet
egg*	1	2
honey*	1 tsp	2 tsp
lemon	½	1
mayonnaise	½ medium packet	1 medium packet
chargrilled capsicum relish	½ medium packet	1 medium packet
parsley	1 packet	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2636kJ (630Cal)	421kJ (100Cal)
Protein (g)	39.4g	6.3g
Fat, total (g)	24.6g	3.9g
- saturated (g)	5.5g	0.9g
Carbohydrate (g)	61g	9.7g
- sugars (g)	31.5g	5g
Sodium (mg)	1254mg	200mg
Dietary Fibre (g)	10.1g	1.6g

The quantities provided above are averages only.

Allergens

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

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Peel **potato** and cut into bite-sized chunks.
- Cut **parsnip** into bite-sized chunks.
- Slice **onion (see ingredients)** into wedges.
- Cut **beetroot** into 1cm chunks.



Cook the meatballs

- Heat a large frying pan over medium-high heat with a generous drizzle of **olive oil**.
- Cook **meatballs**, turning, until browned and cooked through, **8-10 minutes** (cook in batches if your pan is getting crowded).
- Remove pan from heat, then add the **honey** and gently toss to coat.



Roast the veggies

- Place **potato, onion, beetroot, parsnip** and **peeled pumpkin pieces** on a lined oven tray.
- Drizzle generously with **olive oil**, then season with **salt** and **pepper** and **garlic & herb seasoning**. Toss **veggies** to coat.
- Spread out evenly and roast until tender, **20-25 minutes**.

TIP: If your oven tray is crowded, divide the veggies between two trays.



Bring it all together

- Meanwhile, slice **lemon** into wedges.
- Add a generous squeeze of **lemon juice** to the tray with the **veggies** and toss to combine.
- In a small bowl, combine **mayonnaise (see ingredients)** and **chargrilled capsicum relish (see ingredients)**. Season to taste.

Little cooks: Easy peasy, lemon squeezy! Kids can squeeze the lemon over the veggies.



Prep the meatballs

- Meanwhile, in a large bowl, combine **lamb mince, Kiwi spice blend, fine breadcrumbs** and the **egg**.
- Using damp hands, roll heaped spoonfuls of **lamb mixture** into small meatballs (4-5 per person). Transfer to a plate.

Little cooks: Join the fun by helping combine the ingredients and shaping the mixture into meatballs!



Serve up

- Divide lemony roast veggie toss between bowls.
- Top with lamb meatballs. Drizzle meatballs with sweet capsicum mayo.
- Tear over **parsley** and serve with any remaining lemon wedges. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW39



CUSTOM OPTIONS



DOUBLE LAMB MINCE

Follow method above, cooking in batches if necessary.



SWAP TO BEEF MINCE

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

