

HOW TO USE · GARLIC HERB BURGER MEATBALL SEASONING

GARLIC HERB BEEF RISSOLES

Plenty of garlic and a handful of herbs, mixed straight through the mince.

SERVES	PREP	COOK
4	15 min	10 min

INGREDIENTS

- 500 g beef mince
- 2 tbsp Garlic Herb Burger Meatball Seasoning
- 1 tbsp oil
- Salad and potatoes, to serve



METHOD (stovetop)

1. Add the seasoning to the mince and mix gently until just combined. Shape into 8 rissoles.
2. Heat the oil in a pan over medium heat. Cook the rissoles 5 minutes each side, until browned and cooked through.
3. Rest 2 minutes and serve with salad and potatoes.

GARLIC HERB BEEF RISSOLES

HERB BURGER PATTIES

medium-high · 8–10 min

Same mix, grilled

1. Shape the mix into 4 burger patties.
2. Cook on a hot barbecue or grill plate 4–5 minutes each side.
3. Serve in buns with lettuce and a garlic yoghurt.

BAKED HERB MEATBALLS

200°C fan · 18–20 min

Hands-off batch

1. Roll the seasoned mince into 16 meatballs.
2. Bake on a lined tray at 200°C fan-forced for 18–20 minutes.
3. Toss through tomato pasta or pile into a roll.

CHICKEN MINCE OPTION

200°C fan · 16–18 min

Lighter rissoles

1. Swap the beef for 500 g chicken mince and 2 tbsp of the seasoning.
2. Shape into rissoles and bake or pan-fry until cooked through.
3. Serve with a green salad.

OTHER WAYS TO USE IT

→ Rub under the skin of a chicken before roasting.

→ Stir 1 tsp through butter for garlic bread.

→ Sprinkle over roast potatoes.

ALLERGENS May be present: Soy, Gluten, Mustard, Sesame.
SALT This blend contains salt, so taste before adding any more.