

# Meatballs with Creamy Mushrooms & Mash



**Serves 4**

**Prep 25 mins**

**Cook 30 mins**

**easy**



meatballs only

## Ingredients

600g flourey potatoes, such as Maris Piper or King Edwards

50g butter

50ml milk

500g pork or turkey mince (10% fat)

20g grated parmesan

1 apple, peeled, cored and grated

2 tbsp olive oil

1 onion, chopped

300g mushrooms, sliced

small bunch of thyme, leaves picked

200g half-fat crème fraîche

300g peas or green beans

1. Cook the potatoes in a large pan of boiling water for 15 mins until tender. Drain, return to the pan, add butter & milk, season & mash until smooth. Keep warm until ready to serve.
2. Meanwhile, combine mince, parmesan, grated apple & some seasoning. Shape the mixture into meatballs the size of ping pong balls. Heat 1/2 the oil in a wide pan over medium heat. Fry the meatballs for a few mins, stirring, until golden. Transfer to a plate.
3. Heat the remaining oil in the pan, & fry the onion for 8-10 mins until soft and translucent. Add the mushrooms & thyme, season & fry for 10 mins more until the mushrooms are soft & most of the liquid has evaporated. Stir in the crème fraîche. The crème fraîche might split & the mixture might be a bit dry, so add a splash of water.
4. Cook the peas or green beans in a pan of boiling water for a few mins until tender. Drain & leave to steam-dry. Stir the meatballs through the sauce for 1-2 mins until hot and cooked through, then season. If you want to make the meatballs ahead & freeze them, leave to cool first.
5. Note: it will keep chilled for up to a day. Reheat thoroughly. Serve alongside the mash and veg.