

Serves 4 - 6



Base recipe:

500g mince 200g tin kidney beans

1 carrot

1 garlic clove

1 small onion



Add ingredients:

1 egg1 cup bread crumbsToothpicks



Equipment:

Grater, frypan, fork, bowl, spatula, teaspoon, tablespoon, chopping boards, knives

Recipe Tip:

Make smaller rissoles and stick with toothpicks, serve with dip.



Grate carrot, chop onion and crush garlic clove. Brown onion and garlic in lightly oiled frypan.



Mash kidney beans in a bowl.



Place browned onion, garlic, grated carrot, mashed beans, mince and egg into bowl. Mix together to combine.



Squeeze 1 tablespoon of mixture together in hands to make a ball.



Roll each ball in breadcrumbs. Place in oiled frypan and cook until brown on one side. Flip over and remove when meat is cooked through.