

for the  
little ones

# Cheesy MeatLoaves



30 Minutes



4 Servings



Beef

Quick & easy mini meatloaves with a golden cheesy topping served with wedges and a sweet tomato relish.

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## FROM YOUR BOX

MEDIUM POTATOES	800g
BEEF MINCE	600g
RELISH	1 jar
SHREDDED CHEDDAR CHEESE	1 packet
GREEN APPLE	1
MIXED SALAD	1 bag (400g)

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## COOKING TOOLS

oven tray x 2

Use the same recipe and make rissoles for pan-frying instead.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. Roast the Potatoes

Set oven to 220°C.

Cut potatoes into wedges. Toss on a lined oven tray with **oil, salt and pepper**. Cook for 20–25 minutes or until golden and tender.

**tip** Add 1 tsp dried herb of choice if you like! We added 1 tsp dried thyme.



### 4. Prepare the Salad

Cut apple into thin wedges and toss in a bowl with mixed lettuce.

**tip** Dress this salad with olive oil and vinegar of choice if you like!



### 2. Combine the Beef Mixture

Combine beef mince with 1 tbsp relish, 1/2 packet of cheese, **salt and pepper**.

**tip** You can hide different veggies in here if you like! Try finely grated carrot, onion, zucchini or broccoli!



### 5. Finish and Serve

Slice and serve meatloaves with potato wedges, salad and tomato relish.

**tip** The kids might prefer some tomato sauce for dipping!



### 3. Cook the Meatloaves

Form into 2 meatloaves and place on a lined oven tray. Top each meatloaf with cheese (use to taste) and cook in the upper part of the oven for 15–20 minutes or until cooked through.

**tip** Sprinkle dried oregano (or another herb) on top if you like.