



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Cucumber

Did you know the world's longest cucumber was grown in Shoalwater, WA, in 2020, and it measured 136 cm!



C2 Mini Meatloaves with Wedges

Speedy mini meatloaves served with roasted potato wedges, a fresh side salad and sweet tomato relish.

 30 minutes

 2 servings

 Beef

27 May 2022

Make meatballs!

Use the mince mixture to make meatballs instead, and serve with wedges, or swap and serve with pasta or rice!

FROM YOUR BOX

MEDIUM POTATOES	2
SHALLOT	1
CARROT	1
BEEF MINCE	300g
TOMATO RELISH	1 jar
LEBANESE CUCUMBER	1
BABY COS LETTUCE	1

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried thyme, vinegar (of choice)

KEY UTENSILS

oven tray

NOTES

Add 1/2 tbsp mustard or some crushed garlic to meatloaves for an extra boost of flavour.



1. ROAST THE POTATOES

Set oven to 220°C.

Wedge potatoes and toss with **1/2 tsp thyme, oil, salt and pepper** on a lined oven tray. Place in oven to start cooking.



2. PREPARE BEEF MIXTURE

Peel and grate shallot and grate **1/2** carrot. Combine with beef mince, **1 tsp thyme, salt and pepper** (see notes).



3. MAKE THE MEATLOAVES

Form 2 individual meatloaves and place next to the potatoes on the oven tray. Top each meatloaf with 1/2 tbsp relish. Cook for 15–20 minutes or until potatoes are golden and tender, and meatloaves are cooked through.



4. PREPARE THE SALAD

Slice cucumber and remaining **1/2** carrot (alternatively grate), roughly chop lettuce. Toss in a bowl and dress with **olive oil** and **vinegar (optional)**.



5. FINISH AND SERVE

Serve meatloaves with potato wedges, salad and remaining tomato relish.

How did the cooking go? We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

