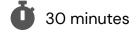




# Mini Meatloaves with Wedges

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





4 servings



# 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

POTATOES	800g
SHALLOT	1
CARROT	1
BEEF MINCE	600g
TOMATO RELISH	1 jar
TOMATOES	2
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 trays x 2

#### **NOTES**

Add 1 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 tsp thyme, oil, salt and pepper on a lined oven tray. Cook for 25 minutes or until golden and cooked through.



## 2. PREPARE BEEF MIXTURE

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



### 3. MAKE THE MEATLOAVES

Form 4 individual meatloaves and place on a second lined oven tray. Top each meatloaf with 1/2 tbsp relish and cook for 15–20 minutes or until cooked through.



# 4. PREPARE THE SALAD

Wedge tomatoes, slice cucumber and 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.



