



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!



## C4 Mini Meatloaves with Wedges

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

 30 minutes

 4 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

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.

**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**

