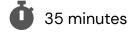




# **Mini Cheesy Meatloaves**

with Tomato Chutney

Meatloaves, but ready in a jiffy! Served with roasted potatoes, a fresh side salad, and sweet tomato chutney to keep the whole family excited.





2 servings



# Spice it up

Customise the meatloaves to your taste. For example, you can add 1-2 crushed garlic cloves, ground cumin, smoked paprika, mixed Italian herbs, or even mustard!

#### FROM YOUR BOX

BABY POTATOES	400g
PARSLEY	1/2 bunch *
BEEF MINCE	300g
RED ONION	1/4 *
SHREDDED CHEDDAR CHEESE	1/4 packet *
TOMATOES	2
SNOW PEAS	1/2 bag (75g) *
RED APPLE	1
FESTIVAL LETTUCE	1/2 *
TOMATO CHUTNEY	1/2 jar *

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

olive oil + oil for cooking, salt, pepper, dried thyme

#### **KEY UTENSILS**

2 oven trays

#### **NOTES**

You can also stir the cheese into the meatloaf mixture instead of adding it as a topping.

No beef option - beef mince is replaced with chicken mince. Place mixed mince into a lined loaf tin and top with cheese. Cook for 30-35 minutes until cooked through.



## 1. COOK THE POTATOES

Set oven to 220°C.

Halve potatoes and toss with 1/2 tsp thyme, oil, salt and pepper. Cook for 20-25 minutes or until golden and cooked through.



# 2. MAKE THE MEATLOAVES

Chop parsley. Combine beef mince with finely chopped (or grated) onion, 1 tbsp chopped parsley, 1/2 tsp thyme, salt and pepper. Form into 2 individual meatloaves and rub with oil on a lined oven tray.



### 3. COOK THE MEATLOAVES

Top each meatloaf with cheese (see notes) and cook for 15-20 minutes.



# 4. MAKE THE SALAD

Wedge tomatoes, slice snow peas and apple. Toss in a bowl with chopped lettuce. Dress with olive oil, salt and pepper.



# 5. FINISH AND PLATE

Serve meatloaves with potatoes, salad and tomato chutney. Garnish with remaining chopped parsley.

**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 **O481 O72 599** or send an email to **hello@dinnertwist.com.au** 



