



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Cucumber


The world's longest cucumber was grown in Shoalwater, WA, last year. It measured 136cm!



3 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.

 35 minutes

 4 servings

 Beef

14 May 2021

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	800g
PARSLEY	1/2 bunch *
BEEF MINCE	600g
RED ONION	1/4 *
SHREDDED CHEDDAR CHEESE	1/4 packet *
CHERRY TOMATOES	1 bag (200g)
CONTINENTAL CUCUMBER	1/2 *
RED APPLE	1
FESTIVAL LETTUCE	1/2 *
TOMATO CHUTNEY	1/2 jar *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

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

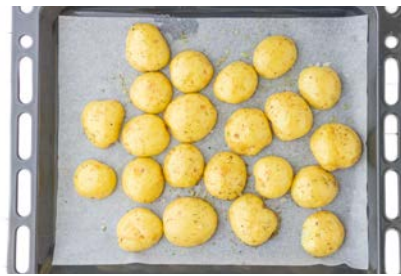
KEY UTENSILS

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 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, 2 tbsp chopped parsley, **1 tsp thyme, salt and pepper**. Form into 4 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

Halve cherry tomatoes, slice cucumber 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 **0481 072 599** or send an email to **hello@dinnertwist.com.au**

