



Product Spotlight: Quinoa Flakes

Quinoa flakes are quinoa that have been steam-rolled. They are great in muesli, pancakes or baked goods, or as a nutritious gluten-free alternative to breadcrumbs.



Chicken Meatloaf with Crispy Potatoes

Yummy chicken, olive and oregano meatloaf served with crispy baked potatoes and a country-style side salad.



35 minutes



4 servings



Chicken

Switch it up!

Instead of making meatloaves, you can make chicken patties or meatballs and add the olives to the salad if preferred.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	40g	24g	52g

FROM YOUR BOX

MEDIUM POTATOES	800g
GREEN OLIVES	1 jar
CHICKEN MINCE	600g
QUINOA FLAKES	1 packet (40g)
CHERRY TOMATOES	1 packet (200g)
LEBANESE CUCUMBER	1
BABY COS LETTUCE	1
CREAMY FRENCH DRESSING	100g

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano, ground paprika, vinegar (of choice), 1 garlic clove

KEY UTENSILS

2 oven trays

NOTES

Use olives to taste and add any extra to the salad instead if preferred.



1. ROAST THE POTATOES

Set oven to 220°C.

Dice potatoes and toss on a lined oven tray with **2 tsp dried oregano, oil, salt and pepper**. Roast for 25–30 minutes until golden.



4. PREPARE THE SALAD

Halve the tomatoes, slice cucumber, rinse and tear lettuce leaves. Toss together with **1/2 tbsp vinegar, 1/2 tbsp olive oil, salt and pepper**.



2. PREPARE THE CHICKEN

Drain and chop olives (see notes). Combine well with chicken mince, quinoa flakes, **1 crushed garlic clove, 1 1/2 tsp oregano, salt and pepper**.



3. COOK THE MEATLOAVES

Using oiled hands, shape the chicken mixture into 2 meatloaves on a lined oven tray. Sprinkle with **1/2 tsp ground paprika**. Cook for 15–20 minutes, or until just cooked through.



5. FINISH AND SERVE

Slice meatloaves and serve with crispy potatoes, side salad and French dressing.



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