



Homestyle Beef Meatloaf

Juicy beef mince meatloaf with a savoury glaze, served with golden roast potatoes and a creamy coleslaw.



40 minutes



Beef



2 servings

FROM YOUR BOX

MEDIUM POTATOES	3
SHALLOT	1
CARROT	1
ROSEMARY	1 stalk
BEEF MINCE	300g
TOMATO PASTE	1 sachet
COLESLAW	250g
AIOLI	1 sachet

FROM YOUR PANTRY

oil for cooking, salt and pepper, soy sauce

NOTES

Instead of making meatloaf, shape the beef mince into meatballs or rissoles for pan frying.

How did the cooking go? Share your thoughts via **My Recipes** tab in your **Profile** and leave a review.

Something not right? Text us on **0440 132 826** or email **hello@dinnertwist.com.au**

1. ROAST THE POTATOES

Set oven to 220°C. Dice **potatoes** and toss on a lined oven tray with **oil, salt and pepper**. Roast in oven for 25–30 minutes or until cooked through.

TIP *You can cut the potatoes into chips, wedges or slices if preferred.*

2. PREPARE THE MEATLOAF

Dice **shallot** and grate **carrot** (use to taste). Chop **rosemary leaves**. Add to frypan over medium-high heat with **oil**. Cook for 3–4 minutes until softened. Remove to a large bowl to cool.

In a small bowl, combine **tomato paste** and **2 tsp soy sauce**. Add **half** to **beef mince** along with **shallot** and **carrot**. Season with **salt** and **pepper**.

TIP *You can add any spices of choice into the beef. We added smoked paprika, dried rosemary and ground garlic powder to add flavour. Add some breadcrumbs or panko crumbs for more structure if preferred.*

3. COOK THE MEATLOAF

Using oiled hands, shape the **beef mixture** into a **meatloaf** on a lined oven tray. Coat with **remaining tomato paste mixture** and drizzle with **oil**. Bake in oven for 15–20 minutes or until cooked through. Set aside to rest.

TIP *Allow the meatloaf to rest before slicing.*

4. FINISH AND SERVE

Toss **coleslaw** with **aioli** until well combined. Slice **meatloaf** and serve with **potatoes** and **coleslaw**.

This recipe has simplified instructions to help lower your meal cost.