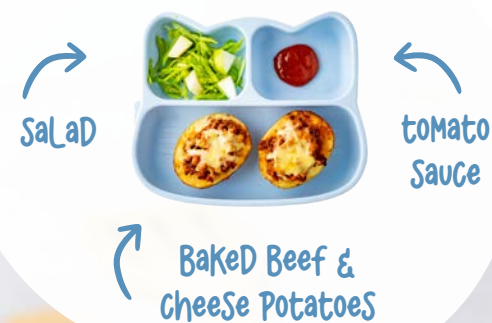


FOR the  
Little ONES

# Cheesy MeatLoaves

 30 Minutes 4 Servings Beef

Quick & easy mini meatloaves with a golden cheesy topping served with wedges and a sweet tomato relish.

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## FROM YOUR BOX

MEDIUM POTATOES	800g
BEEF MINCE	600g
RELISH	1 jar
SHREDDED CHEDDAR CHEESE	1 packet
GREEN APPLE	1
MIXED SALAD	400g

## FROM YOUR PANTRY

oil for cooking, salt, pepper

## COOKING TOOLS

oven tray x 2

Use the same recipe and make rissoles for pan-frying instead.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.



### 1. ROAST THE POTATOES

Set oven to 220°C.

Cut **potatoes** into wedges. Toss on a lined oven tray with **oil, salt and pepper**. Cook for 20–25 minutes or until golden and tender.

**tip** Add 1 tsp dried herb of choice if you like! We added 1 tsp dried thyme.



### 4. PREPARE THE SALAD

Cut **apple** into thin wedges and toss in a bowl with **mixed salad**.

**tip** Dress this salad with olive oil and vinegar of choice if you like!



### 2. COMBINE THE BEEF MIXTURE

Combine **beef mince** well with your hands adding **1 tbsp relish, 1/2 packet of cheese, salt and pepper**.

**tip** You can hide different veggies in here if you like! Try finely grated carrot, onion, zucchini or broccoli!



### 5. FINISH AND SERVE

Slice and serve meatloaves with potato wedges, salad and tomato relish.

**tip** The kids might prefer some tomato sauce for dipping!



### 3. COOK THE MEATLOAVES

Form into 2 meatloaves and place on a lined oven tray. Top each meatloaf with cheese (use to taste) and cook in the upper part of the oven for 15–20 minutes or until cooked through.

**tip** Sprinkle dried oregano (or another herb) on top if you like.