



## **Mushroom meatloaf**

Serves 4

- 1/3 cup pine nuts
- 1 tbs olive oil
- 350g cup mushrooms, finely chopped
- 1 small brown onion, grated
- 1 garlic clove, crushed
- 800g beef mince
- 1/3 cup tomato chutney
- 1 egg, lightly whisked
- 2 cups fresh white breadcrumbs
- 1/2 cup basil leaves, chopped
- 1/2 cup grated tasty cheese

- 1.** Preheat oven to 180°C. Line the base and sides of a loaf pan (7cm deep, 11 x 21 cm base) with baking paper allowing 2cm overhang on the long sides of the loaf pan. Place pine nuts onto a baking tray. Bake for 5 minutes until light golden.
- 2.** Meanwhile, heat oil in a large frying pan over high heat. Add mushrooms and cook, stirring occasionally, for 8 minutes or until all moisture evaporates. Add onion and garlic and cook for 2 minutes. Set aside to cool for 10 minutes.
- 3.** Combine mince, tomato chutney, egg, breadcrumbs, basil, cheese and mushroom mixture in a large bowl. Season with salt and pepper. Mix until well combined. Press mixture into loaf pan. Press pine nuts into top. Bake for 40—45 minutes or until firm to touch. Stand in the pan for 10 minutes before lifting onto a board. Cut into slices and serve.

Tel: 02 4577 6877 Fax: 02 4577 5830 Email: [info@amga.asn.au](mailto:info@amga.asn.au)  
**[www.oz-mushrooms.com.au](http://www.oz-mushrooms.com.au)**