



Thirty-minute Meatloaf

1/3 cup pine nuts
1 tablespoon olive oil
400g 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 200°C. Line the base and sides of 7cm-deep, 11cm x 21cm (base) loaf pan with baking paper, allowing a 2cm overhang on the long sides. Place pine nuts on a baking tray. Bake for 5 minutes or until light golden.
2. Meanwhile, heat oil in a large frying pan over high heat. Add the mushrooms. Cook, stirring occasionally, for 5 minutes or until all the moisture evaporates. Stir in the onion and garlic. Transfer to a large bowl. Stand for 10 minutes to cool.
3. Add the mince, chutney, egg, breadcrumbs, basil and cheese to the mushroom mixture. Season with salt and pepper. Mix until well combined. Press mixture into loaf pan.
4. Press pine nuts into the top of the meatloaf. Bake for 25 minutes or until firm in the centre. Stand for 10 minutes in the pan. Lift onto a board. Cut into slices. Serve.