



## Mini-meat loaves

Serves 6-8

800g minced beef

1 medium onion, finely chopped

3 cloves garlic, crushed (1 tsp)

1 tbsp oil

1½ cups breadcrumbs

2 eggs, beaten

Salt & pepper for taste  
smoked paprika

2 tsps mustard powder or 2 tsps

1 tbsp tomato sauce

2 tsps sweet chilli sauce (optional)

1 tbsp finely chopped parsley

1 tbsp finely sliced chives

8 rashers bacon

Preheat oven to 200°C

Heat oil in a small pan and stir-fry onion until softened. Add garlic and breadcrumbs and cook 2 minutes.

Mix mince with onion mixture then bind together with beaten eggs, mustard, tomato and chilli sauces, parsley and chives. Season with salt and pepper. With wet hands, form mince into small meatloaves. Wrap bacon rashers around each loaf and place in roasting dish with baking paper lining the base.

Bake for 30-35 minutes until bacon is crisp and meatloaves are cooked right through.