

Entrees

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Homestyle Glazed Meatloaf

This is a 4-portion dish.

Required Ingredients

- 500g of Red Meat
- 4 potatoes
- 2 Zucchini
- 1 Large Egg
- 1/2 Cup Milk
- 1/2 Cup Cheese
- 8Tbsp Ketchup
- 2Tbsp Honey
- 2Tbsp Panko/Shake 'n Bake/Crispy Shallots
- 2Tbsp Margarine
- 1Tbsp Oil
- 1/2 Tbsp Greek Spice
- 1/2 Tbsp Garlic Powder
- 1/4Tbsp Dill
- 1/4 Tsp Salt

Directions

- Preheat oven to 450° °F
- Peel Potatoes, and cut into 1/2-inch pieces
 - Add Potatoes and Salt to a large pot, and cover with water in excess of 1-inch
 - Bring to a boil over high
 - Reduce to medium, cook uncovered for 8-10 minutes
 - When soft, strain water
 - Add milk, cheese, margarine, garlic powder, and dill
 - Mash thoroughly
- Mix together honey and ketchup
- In a large bowl, mix Red Meat, Large Egg, and Panko
 - On a parchment paper covered baking sheet, form the mixture into two 1-1/2-inch loaves
 - Bake on the middle rack for 8-10 minutes
 - Glaze loaves with Honey mix, and return to the oven for 10 minutes
 - Separate meatloaf into halves
- Cut Zucchini into 1/2-inch moons
 - Add Zucchini, Greek Spice, and Oil to a pan
 - Mix, and fry until desired softness is achieved
- Plate, and serve!

Tacos

- Season with 2 Tbsp Taco seasoning per 500g meat