

Mini Honey Mustard Meatloaves with Roasted Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	olive oil
2	tablespoons	honey mustard
1	teaspoon	honey mustard
2	tablespoons	ketchup
1	pound	ground beef
1	large	egg - lightly beaten
1/2	cup	panko
1	cup	white cheddar - shredded
		coarse salt and pepper
1	pound	white new potatoes - scrubbed and quartered
1	tablespoon	red wine vinegar
1	head	boston lettuce

Preheat oven to 450 with racks in upper and lower thirds. Brush a rimmed baking sheet with oil. In a small bowl, mix together 2 tablespoons mustard and ketchup.

In a medium bowl, combine beef, egg, panko, 1/2 cup cheddar, 1/2 teaspoon salt, and teaspoon pepper. Form into four 2x4 inch loaves; place on baking sheet. Brush with mustard mixture; top with remaining 1/2 cup cheddar. On another rimmed baking sheet, toss potatoes with 1 tablespoon oil; season with salt and pepper.

Transfer meatloaves to upper rack of oven, and place potatoes on lower rack. Baked until cooked through, 15-20 minutes, rotating sheets after 10 minutes. Remove loaves from oven; continue potatoes until tender, about 5 minutes.

Meanwhile, in a large bowl, whisk together remaining tablespoon oil, remaining teaspoon mustard, and vinegar; season with salt and pepper. Add lettuce to bowl, and toss. Serve meatloaves with potatoes and salad.