



Hoisin Mushroom & Chicken Meatloaves

1 tbs olive oil
300g cup mushrooms, finely chopped
2cm piece ginger, peeled, grated
4 green onions, finely chopped
600g chicken breast mince
2 tbs hoisin sauce
2 tbs tomato sauce
1 egg, lightly whisked
2 cups fresh white breadcrumbs
¼ cup coriander, chopped

Makes 40

1. Preheat oven to 200°C fan forced. Grease 12 hole mini muffin tray.
2. Heat a large frying pan over high heat. Add oil and mushrooms and cook for 10 minutes. Add the ginger and cook 30 seconds. Add green onions. Transfer to a large bowl, set aside to cool.
3. Add the mince, hoisin sauce, tomato sauce, egg, breadcrumbs and coriander to the mushroom mixture. Season with salt and pepper. Mix well. Press mixture into muffin holes so they are full.
4. Bake for 15-20 minutes or until firm in the centre. Stand in the pan for 5 minutes before turning onto a rack. Repeat with remaining mixture. Serve warm with extra hoisin sauce.