

Herb Meatloaf with Tomato Sauce

A classic dinner favourite that can be made ahead of time and re-heated when its time for dinner. Any leftovers are great for lunch the next day or as a brunch on Sunday morning with a nice seasonal salad on the side.



Ingredients

Meatloaf

1/3 cup breadcrumbs
2 tbsp [Sabler & Steel's Sauce Black](#)
2 tbsp olive
1 medium onion, finely chopped
2 cloves garlic, minced or finely chopped
1 tsp each fresh rosemary and thyme, lightly chopped (if using dried, 1/3 tsp of each)
1 small to medium carrot, grated
500g lamb, beef or pork mince
1 large egg, lightly beaten
½ cup sharp cheese of choice
salt and freshly ground black pepper, to taste

Sauce

1 400g tin diced tomatoes
1 onion, chopped
3 tbsp [Sabler & Steel's Sauce Black](#)
2 cloves garlic, chopped
1 cup chicken or vegetable stock
2 tbsp tomato paste

1 tsp each fresh rosemary, basil, oregano and thyme, lightly chopped (if using dried, 1/3 tsp of each)
salt and freshly ground black pepper, to taste
2 tbsp oil
1-2 whole dried chillies (optional)

Method

In a large bowl combine all of the meatloaf ingredients and combine well. Roll into shape, cover and rest in the fridge for a couple of hours.

In a pot heat the oil on the stove on medium and add the onion. Cook the onion for 5-10 minutes until they are soft. Add the garlic and dried chillies and cook stirring for another 2-3 minutes.

Season with salt and pepper to taste and add the tomato, [Sabler & Steel's Sauce Black](#), paste herbs and stock. Increase the heat and bring to a boil. Reduce and simmer for 30 minutes, stirring occasionally. The sauce can be made ahead and stored, sealed in the fridge for a couple of days until needed.

Take the meatloaf from the fridge and rest for 30 minutes to come to room temperature.

Preheat oven to 170C. Place the loaf in a high sided oven dish and cook for 20-25 minutes. Remove from the oven and remove any fats and oils that have come out of the loaf.

Cover with the sauce and cook in the oven for another 15-20 minutes. Remove and rest for 5 minutes and serve with your choice of sides.