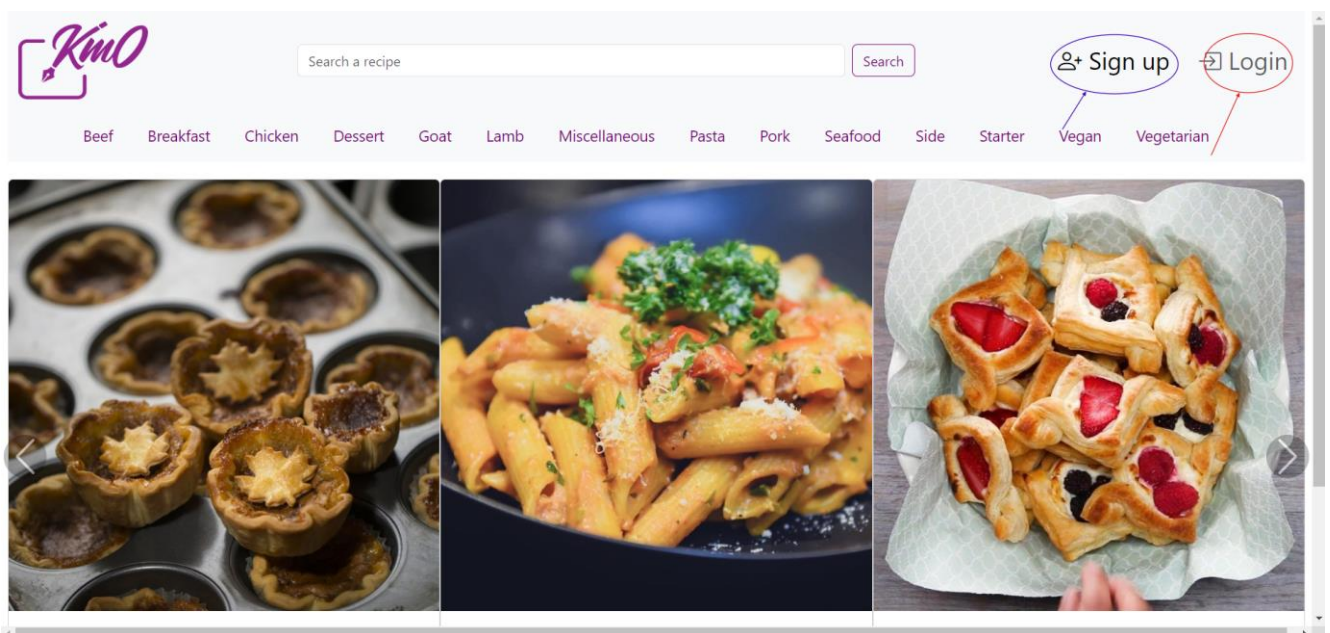


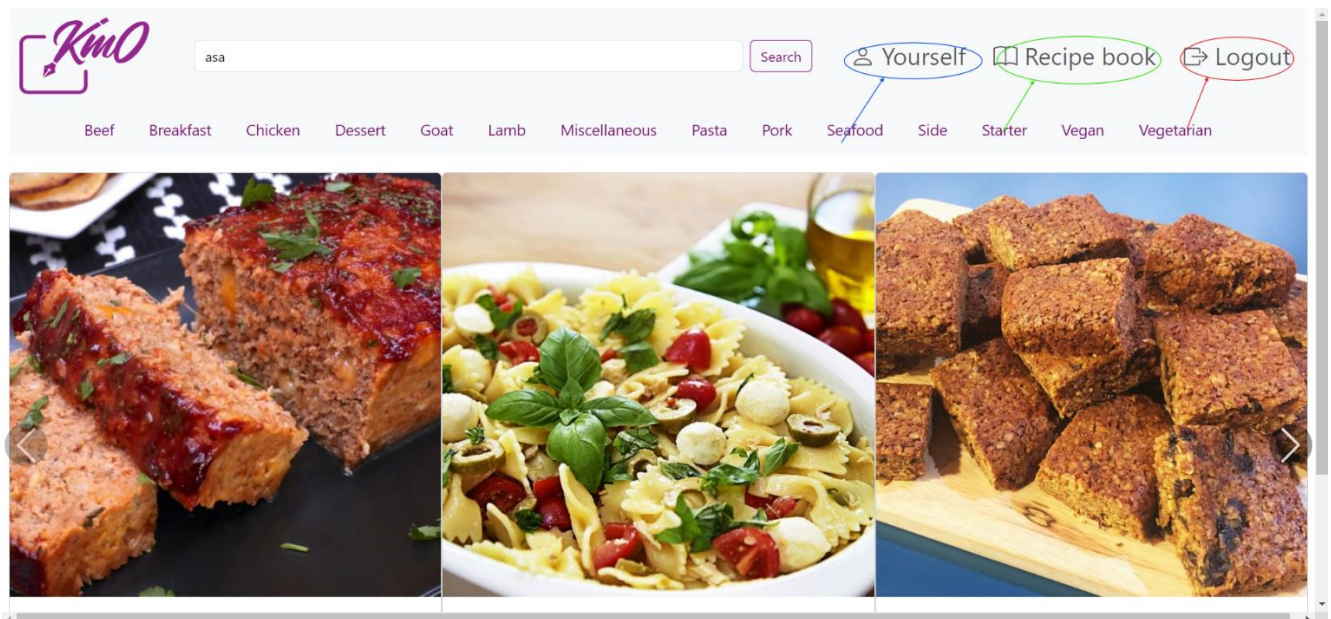
Prove di funzionamento

HomePage quando non si è loggati:



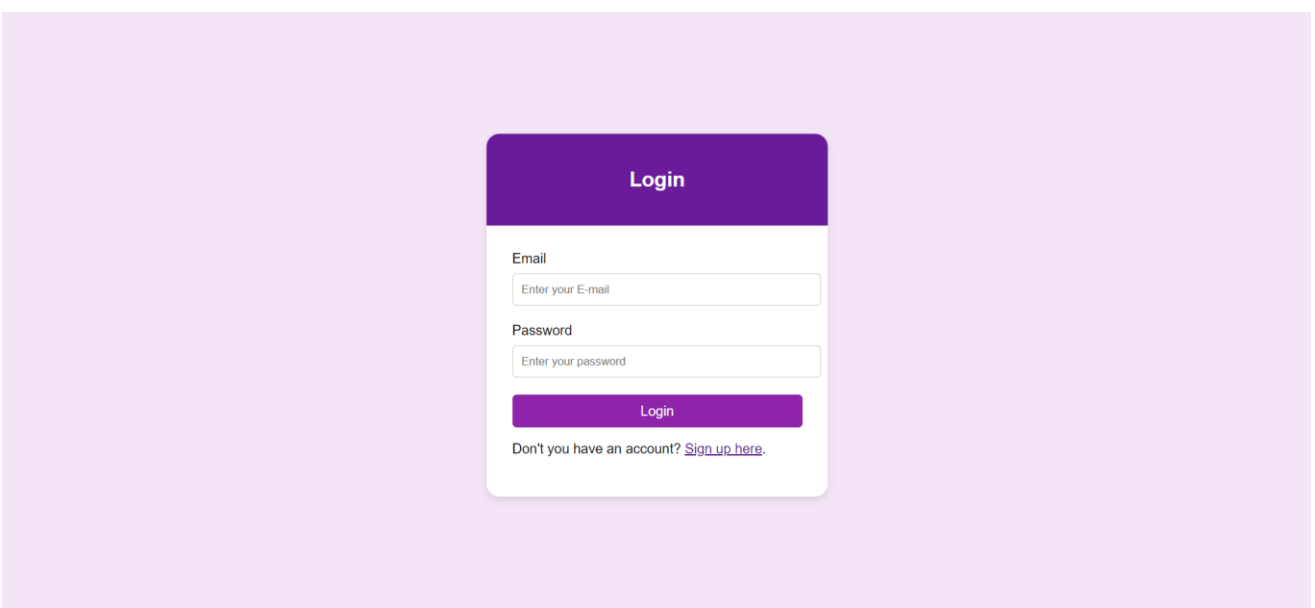
Quando l'utente non si è ancora loggato compaiono le icone per registrarsi e effettuare il login

HomePage quando si è loggati:

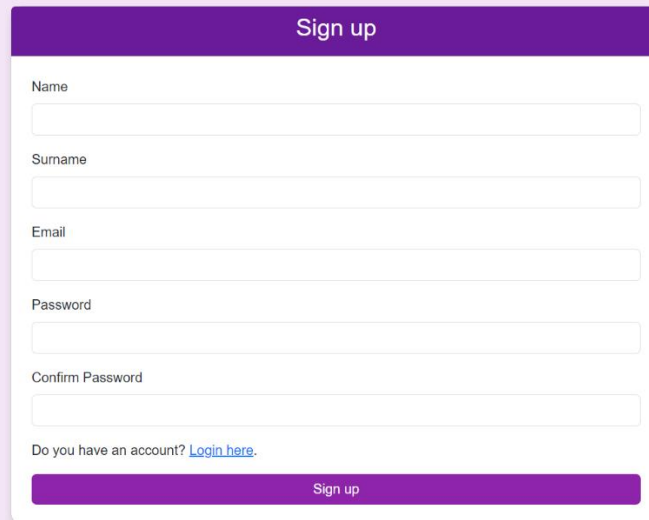


Quando l'utente è loggato compaiono le icone per accedere al proprio ricettario personale, per modificare i propri dati utente e per effettuare il logout

Pagina di Login:



Pagina di Registrazione:



A sign-up form with a purple header bar labeled "Sign up". The form contains five input fields: "Name", "Surname", "Email", "Password", and "Confirm Password". Below the fields is a link "Do you have an account? [Login here.](#)". At the bottom is a purple button labeled "Sign up".

Sign up

Name

Surname

Email

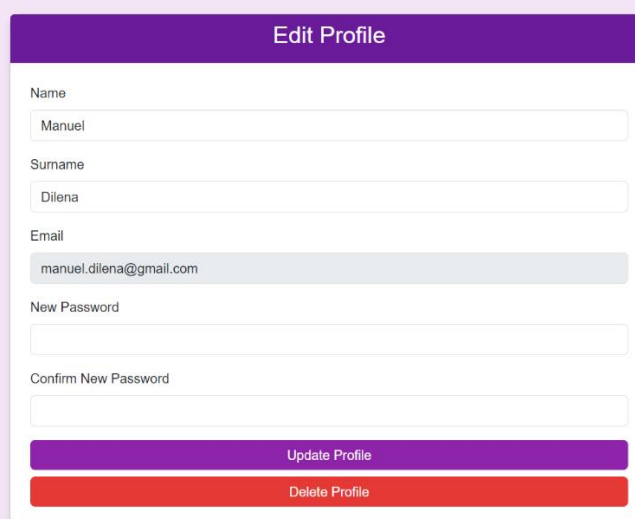
Password

Confirm Password

Do you have an account? [Login here.](#)

Sign up

Pagina di modifica del profilo:



An "Edit Profile" form with a purple header bar labeled "Edit Profile". It contains five input fields: "Name" (with "Manuel" entered), "Surname" (with "Dilena" entered), "Email" (with "manuel.dilena@gmail.com" entered), "New Password", and "Confirm New Password". At the bottom are two buttons: a purple "Update Profile" button and a red "Delete Profile" button.

Edit Profile

Name

Manuel

Surname

Dilena

Email

manuel.dilena@gmail.com


New Password

Confirm New Password

Update Profile

Delete Profile

Pagina di visualizzazione dele ricette salvate:




👤 Yourself

📖 Recipe book

🚪 Logout


Saved Recipes



Beef Asado

View Recipe


Delete



Soy-Glazed Meatloaves with Wasabi Mashed Potatoes & Roasted Carrots

View Recipe

Delete




Garides Saganaki

View Recipe


Delete

Pagina di visualizzazione ricette:



👤 Yourself

📖 Recipe book



+ Save Recipe

Soy-Glazed Meatloaves with Wasabi Mashed Potatoes & Roasted Carrots

Ingredients

5 Potatoes

12 ounces Carrots

1 Scallions

2 cloves Garlic

1 Slice Bread

1 Garlic Powder

2 Soy Sauce

1 Ground Beef

1 tsp Vegetable Oil

2 tsp Sugar

2 tbsp Butter

Process

1. Preheat oven to 425 degrees. Wash and dry all produce. Dice potatoes into 1/2-inch pieces. Trim, peel, and cut carrots on a diagonal into 1/2-inch-thick pieces. Trim and thinly slice scallions, separating whites from greens, finely chop whites. Peel and finely chop garlic.
2. In a medium bowl, soak bread with 2 TBSP water (4 TBSP for 4 servings), break up with your hands until pasty. Stir in beef, sriracha, scallion whites, half the garlic, salt (we used 3/4 tsp kosher salt, 1 1/2 tsp for 4), and pepper. Form into two 1-inch-thick loaves (four loaves for 4). Place on one side of a baking sheet. Toss carrots on empty side of same sheet with a drizzle of oil, salt, and pepper. (For 4, spread meatloaves out across whole sheet and add carrots to a second sheet.) Bake for 20 minutes (we'll glaze the meatloaves then).
3. Meanwhile, place potatoes in a medium pot with enough salted water to cover by 2 inches. Bring to a boil and cook until very tender, 12-15 minutes. Reserve 1/2 cup potato cooking liquid, then drain. While potatoes cook, in a small bowl, combine soy sauce, garlic powder, 1/4 cup ketchup (1/2 cup for 4 servings), and 2 tsp sugar (4 tsp for 4).
4. Once meatloaves and carrots have baked 20 minutes, remove from oven. Spoon half the ketchup glaze over meatloaves (save the rest for serving); return to oven until carrots are browned and tender, meatloaves are cooked through, and glaze is tacky, 4-5 minutes more.
5. Meanwhile, melt 2 TBSP butter (4 TBSP for 4 servings) in pot used for potatoes over medium heat. Add remaining garlic and cook until fragrant, 30 seconds. Add potatoes and 1/4 tsp wasabi. Mash, adding splashes of reserved potato cooking liquid as necessary until smooth. Season with salt and pepper. (If you like things spicy, stir in more wasabi!)
6. Divide meatloaves, mashed potatoes, and roasted carrots between plates. Sprinkle with scallion greens and serve with remaining ketchup glaze on the side for dipping.

Your personal note

piatto per natale

 Save note

Reviews

Email: manuel.dilena@gmail.com

Data: 2024-09-05

Difficulty: ★★★★★ (5/5)

Taste: ★★★★★ (5/5)

[Delete Review](#)

Add your review

Difficult

★★★★★

Taste

★★★★★

Data

gg/mm/aaaa

[Send review](#)