



Hearty Beef & Mozzarella Lasagne

with Leek Béchamel

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Celery



Leek



Carrot



Beef Mince



Aussie Spice Blend



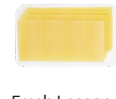
Tomato Paste



Chicken-Style Stock Powder



Bechamel Sauce



Fresh Lasagne Sheet



Mozzarella

Prep in: 25-35 mins
Ready in: 50-60 mins

When the weather cools down, the layers come on and the mozzarella cheese makes the best cheesy layer to a beef and leek filled lasagne. Bundle up your lasagne with flavour and cheese until your tastebuds are warm and cosy!

Pantry items

Olive Oil, Balsamic Vinegar, Butter, Brown Sugar, Plain Flour, Milk

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan · Medium saucepan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 stalk	2 stalks
leek	1	2
carrot	1	2
beef mince	1 packet	1 packet (or 2 packets)
Aussie spice blend	1 sachet	1 sachet
tomato paste	1 packet	2 packets
balsamic vinegar*	1 tsp	2 tsp
water*	½ cup	1 cup
butter* (for the filling)	20g	40g
brown sugar*	1 tsp	2 tsp
butter* (for the sauce)	30g	60g
chicken-style stock powder	1 medium sachet	1 large sachet
plain flour*	1 tbs	2 tbs
milk*	½ cup	1 cup
bechamel sauce	1 medium packet	1 large packet
fresh lasagne sheet	1 medium packet	1 large packet
mozzarella	½ packet (62.5g)	1 packet (125g)

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3948kJ (944Cal)	680kJ (163Cal)
Protein (g)	57.3g	9.9g
Fat, total (g)	55g	9.5g
- saturated (g)	31.9g	5.5g
Carbohydrate (g)	53.9g	9.3g
- sugars (g)	19.4g	3.3g
Sodium (mg)	1649mg	284mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW24



1



Cook the beef mince

- Preheat oven to **240°C/220°C fan-forced**. Finely chop **celery**. Thinly slice **leek**. Grate the **carrot**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **4-5 minutes**.

Little cooks: Under adult supervision, older kids can help grate the carrot.

4



Assemble the lasagne

- Slice **fresh lasagne sheet** in half widthways. Roughly chop **mozzarella** (see ingredients).
- Spoon half the **beef filling** into a baking dish, then top with a layer of **lasagne sheets** (lay two sheets alongside each other for 4 people).
- Repeat with remaining **beef filling** and **lasagne sheets**. Evenly spread **bechamel sauce** over the top. Top with **mozzarella**.

Little cooks: Take the lead and help assemble the lasagne, careful the filling is hot!

2



Cook the filling

- Add **celery** and **carrot** to the frying pan and cook until tender, **4-5 minutes**.
- Reduce heat to medium-low, then add **Aussie spice blend**, **tomato paste** and the **balsamic vinegar** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, then add the **water**, **butter (for the filling)** and the **brown sugar** and stir to combine. Season generously with **salt** and **pepper**.

5



Bake the lasagne

- Bake **lasagne** until golden, **20-25 minutes**.

3



Make the leek béchamel

- Heat a medium saucepan over medium-low heat with a drizzle of **olive oil**. Cook **leek**, stirring, until softened, **5-6 minutes**.
- Add the **butter (for the sauce)**, stir until melted, then add **chicken-style stock powder** and the **plain flour** and cook, stirring, until a thin paste forms, **1 minute**.
- Remove pan from heat, then slowly whisk in the **milk** and **bechamel sauce** until smooth. Season to taste.

6



Serve up

- Divide beef and mozzarella lasagne between plates. Enjoy!

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