



Portabello Mushroom & Veggie Lasagne

with Bechamel Sauce & Parmesan

Grab your Meal Kit with this symbol



Garlic



Celery



Onion



Portabello Mushrooms



Carrot



Fresh Lasagne Sheet



Aussie Spice Blend



Crushed & Sieved Tomatoes



Vegetable Stock Powder



Baby Spinach Leaves



Bechamel Sauce



Grated Parmesan Cheese



Diced Bacon

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



Lasagnes are a much-loved dinner time staple and with a stack of shrooms', veggies and a delightfully creamy bechamel sauce it will become unbeatable. The sharp Parmesan topping brings an extra zap of flavour and you'll adore how the cheese pulls away in strings when you slice up and serve this gorgeous dinner.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Brown Sugar

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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
celery	1 stalk	2 stalks
onion	1 (medium)	1 (large)
portabella mushrooms	1 packet	1 packet
carrot	1	2
fresh lasagne sheet	1 medium packet	1 large packet
Aussie spice blend	1 sachet	1 sachet
crushed & sieved tomatoes	½ tin	1 tin
vegetable stock powder	1 medium sachet	1 large sachet
butter*	20g	40g
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
baby spinach leaves	1 medium bag	1 large bag
bechamel sauce	1 medium packet	1 large packet
grated Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1934kJ (462Cal)	367kJ (88Cal)
Protein (g)	19.5g	3.7g
Fat, total (g)	18.7g	3.6g
- saturated (g)	11.9g	2.3g
Carbohydrate (g)	50.2g	9.5g
- sugars (g)	15.5g	2.9g
Sodium (mg)	1302mg	247mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2519kJ (602Cal)	437kJ (104Cal)
Protein (g)	27.4g	4.8g
Fat, total (g)	30.9g	5.4g
- saturated (g)	16.3g	2.8g
Carbohydrate (g)	50.2g	8.7g
- sugars (g)	15.5g	2.7g
Sodium (mg)	1701mg	295mg

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](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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Get prepped

- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **garlic**, **celery** and **onion**. Thinly slice **portabella mushrooms**. Grate the **carrot**.
- Slice **fresh lasagne sheet** in half widthways.



Assemble the lasagne

- Spoon half the **veggie mixture** into a baking dish. Top with a layer of **lasagne sheets** (lay two sheets alongside each other for 4 people).
- Repeat with the remaining **veggie mixture** and **lasagne sheets**.
- Arrange **garlicky mushrooms** in a single layer on top of lasagne. Using the back of a spoon, spread **bechamel sauce** over the mushrooms. Sprinkle over **grated Parmesan cheese**.



Cook the veggies

- In a large frying pan, heat a generous drizzle of **olive oil** over high heat. Cook **mushrooms**, stirring, until tender, **8-10 minutes**.
- Add half the **garlic** and cook until fragrant, **1 minute**. Season with **salt** and **pepper**. Transfer to a small bowl.
- Return the frying pan to medium-high heat, with a drizzle of **olive oil**. Cook **celery**, **onion** and **carrot**, stirring, until softened, **6-7 minutes**.
- Add **Aussie spice blend** and remaining **garlic** and cook until fragrant, **1-2 minutes**.

Custom Recipe: If you've added diced bacon to your meal, cook bacon with the veggies, breaking up bacon with a spoon, until golden, 6-7 minutes. Continue with step.



Bake the lasagne

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



Cook the sauce

- Reduce heat to medium, then add **crushed & sieved tomatoes** (see ingredients), **vegetable stock powder**, the **butter**, **brown sugar** and the **water** and cook until thickened, **1-2 minutes**.
- Season with **pepper**. Stir through **baby spinach leaves** until wilted.



Serve up

- Divide portabella mushroom and veggie lasagne with Parmesan between plates. Enjoy!

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