



# Monster Beef, Bacon & Mushroom Lasagne

with Growling Greens & Basil Pesto

SEASONAL SPECIAL

KID FRIENDLY

Grab your Meal Kit with this symbol



Portabello Mushrooms



Fresh Lasagne Sheet



Soffritto Mix



Diced Bacon



Beef Mince



Garlic Paste



Aussie Spice Blend



Tomato Sugo



Bechamel Sauce



Grated Parmesan Cheese



Shredded Cheddar Cheese



Baby Broccoli



Green Beans



Basil Pesto



Flaked Almonds

### Pantry items

Olive Oil

Prep in: 30-40 mins  
Ready in: 55-65 mins

We're shaking in our boots with anticipation for this lasagne, the beef and bacon, layered in oozing bechamel and cheese is too good to be true. So when you add mushrooms into the mix, it's really going to knock your socks off!

## 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
<b>olive oil*</b>	refer to method	refer to method
portabello mushrooms	1 packet	1 packet
fresh lasagne sheet	1 medium packet	1 large packet
soffritto mix	1 packet (150g)	1 packet (300g)
diced bacon	1 packet	1 packet
beef mince	1 small packet	2 small packets OR 1 large packet
garlic paste	1 medium packet	1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
<b>water*</b>	¼ cup	½ cup
tomato sugo	1 medium packet	1 large packet
bechamel sauce	1 large packet	2 large packets
grated Parmesan cheese	1 medium packet	1 large packet
shredded Cheddar cheese	1 packet (80g)	2 packets (160g)
baby broccoli	1 bag	1 bag
green beans	1 bag (200g)	1 bag (400g)
basil pesto	1 packet (50g)	1 packet (100g)
flaked almonds	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5608kJ (1340Cal)	641kJ (153Cal)
Protein (g)	75.4g	8.6g
Fat, total (g)	86.6g	9.9g
- saturated (g)	39g	4.5g
Carbohydrate (g)	57.4g	6.6g
- sugars (g)	21.6g	2.5g
Sodium (mg)	2171mg	248mg

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

1



2



3



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**. Thinly slice **portabello mushrooms**. Slice **fresh lasagne sheet** in half widthways.
- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **mushrooms, soffritto mix** and **diced bacon**, breaking up with a spoon, until tender and golden, **6-8 minutes**. Transfer to a bowl.

4



5



6



## Make the filling

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **beef mince**, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **garlic paste** and **Aussie spice blend**, then return the **bacon** and **veggies** to the pan and cook, stirring, until fragrant, **1-2 minutes**.
- Add the **water** and **tomato sugo** and cook until slightly reduced, **1-2 minutes**.

## Make the cheesy sauce

- Meanwhile, combine **bechamel sauce** and **grated Parmesan cheese** in a medium bowl. Season with **pepper**.

## Assemble the lasagne

- Spoon half the **filling** into a baking dish, then top with a layer of **lasagne sheets** (lay two sheets alongside each other for 4 people). Follow with a layer of **cheesy sauce**.
- Repeat with the remaining **filling, lasagne sheets** and **cheesy sauce**. Top evenly with **shredded Cheddar cheese**.
- Bake **lasagne** until golden, **20-25 minutes**.

## Cook the greens

- Meanwhile, roughly chop **baby broccoli**. Trim ends of **green beans**.
- Wipe out frying pan and return to medium-high heat. Cook **baby broccoli** and **green beans** until tender, **5-6 minutes**. Season to taste.

**TIP:** Add a dash of water to the pan to help the veggies cook.

## Serve up

- Divide monster beef and bacon lasagne between plates.
- Cut off one corner of the **basil pesto** packet and draw a fun face on the lasagne. Assemble green beans and baby broccoli as hair and **flaked almonds** as teeth for the monster. Enjoy!

## We're here to help!

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# Deathly White Chocolate Chip Brownies

with Peanut Butter & Oozy Berry Compote

SEASONAL SPECIAL

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Chocolate Brownie Mix



White Chocolate Chips



Peanut Butter



Berry Compote

Prep in: 15-25 mins

Ready in: 1 hr 30 mins-1 hr 40 mins

It's a frightful delight, served in an oozing blood red berry compote - it's white choc-chip brownies! A decadent brownie, swirling with peanut butter is just the thing to make you feel revived and sweet again!

### Pantry items

Butter, Eggs

## Before you start

Wash your hands and any fresh food

## You will need

Baking tin lined with baking paper

## Ingredients

	4 People
<b>butter*</b>	150g
<b>eggs*</b>	3
chocolate brownie mix	1 medium packet
white chocolate chips	1 medium packet
peanut butter	1 packet
berry compote	1 medium packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5015kJ (1198Cal)	1658kJ (396Cal)
Protein (g)	17.9g	5.9g
Fat, total (g)	35.3g	11.7g
- saturated (g)	17.8g	5.9g
Carbohydrate (g)	198.9g	65.8g
- sugars (g)	168.8g	55.8g
Sodium (mg)	291mg	96mg
Dietary Fibre (g)	5.4g	1.8g

The quantities provided above are averages only.

\*Nutritional information is based on 4 servings

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1



## Get prepped

- Preheat oven to **180°C/160°C fan-forced**. Line a 20cm square baking tin.
- Melt the **butter** in the microwave or in a saucepan.

3



## Bake the brownies

- Bake **brownies** for **25-35 minutes** or until just firm to the touch but still a little soft in the middle. Set aside to cool.

**TIP:** To check if the brownies are done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra 5 minutes.

**TIP:** The brownies will firm up more once they've cooled. Allow to cool completely in the baking tin.

2



## Make the batter

- Crack the **eggs** into a large bowl. Add **chocolate brownie mix**, **white chocolate chips**, the melted **butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.
- Transfer **brownie mixture** to the baking tin and spread with the back of a wooden spoon. Dollop over **peanut butter**.
- Using a knife or fork, swirl **peanut butter** into the **brownie mixture** to create a marble effect.

4



## Serve up

- Once brownie has cooled, slice brownies into squares.
- Drizzle over **berry compote** and divide between plates to serve. Enjoy!

**TIP:** Store any leftover brownies in an airtight container in fridge!

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