



Monster Beef, Bacon & Mushroom Lasagne

with Growling Greens & Basil Pesto

SEASONAL SPECIAL

KID FRIENDLY

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Recipe Update

Unfortunately, this week's green beans were in short supply, so we've replaced them with asparagus. Don't worry, the recipe will be just as delicious, just be sure to follow your recipe card!



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



Asparagus



Basil Pesto



Flaked Almonds

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!

Pantry items

Olive Oil, Butter

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
portabello mushrooms	1 packet	1 packet
fresh lasagne sheet	1 medium packet	1 large packet
soffritto mix	1 bag (150g)	1 bag (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
water*	¼ cup	½ cup
tomato sugo	1 medium packet	1 large packet
butter*	20g	40g
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
asparagus	1 bunch	2 bunches
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 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, tomato sugo** and the **butter** 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 & bake the lasagne

- 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). Follow with a layer of **cheesy sauce**.
- Repeat with the remaining **beef 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 **asparagus**.
- Wipe out frying pan and return to medium-high heat. Cook **baby broccoli** and **asparagus** until tender, **5-6 minutes**. Add a dash of **water** to the pan to help asparagus cook. Season to taste.

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 asparagus and baby broccoli as hair and **flaked almonds** as teeth for the monster. Enjoy!

We're here to help!

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2023 | CW44



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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: 35-45 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

20cm square baking tin lined with baking paper

Ingredients

	4 People
butter*	150g
eggs*	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 the baking tin with baking paper.
- 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 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

- When the brownie has cooled, slice 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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