



Cheesy Beef & Bacon Ragu Lasagne

with Cucumber Salad

HALL OF FAME

KID FRIENDLY

Grab your Meal Kit with this symbol



Carrot



Leek



Onion



Diced Bacon



Beef Mince



Aussie Spice Blend



Tomato Paste



Grated Parmesan Cheese



Fresh Lasagne Sheet



Cucumber



Mixed Salad Leaves



Beef & Pork Mince

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

Have you ever had a saucy beef ragu in a lasagne, we would love to try it out. Let's whip one up with bacon and a Parmesan cheese mash topping. The layers of ragu will create a lasagne that everyone will be raving about.

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

Pantry items

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

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 baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
leek	1	2
onion	1 (medium)	1 (large)
diced bacon	1 packet	1 packet
beef mince	1 small packet	2 small packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
brown sugar*	½ tsp	1 tsp
water*	½ cup	1 cup
butter*	40g	80g
plain flour*	2 tbs	¼ cup
milk*	1 cup	2 cups
grated Parmesan cheese	1 large packet	2 large packets
fresh lasagne sheet	1 medium packet	1 large packet
cucumber	1 (medium)	1 (large)
mixed salad leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
beef & pork mince**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4199kJ (1004Cal)	591kJ (141Cal)
Protein (g)	62.1g	8.7g
Fat, total (g)	55.6g	7.8g
- saturated (g)	28.5g	4g
Carbohydrate (g)	58.8g	8.3g
- sugars (g)	20.8g	2.9g
Sodium (mg)	1526mg	215mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4166kJ (996Cal)	587kJ (140Cal)
Protein (g)	60.2g	8.5g
Fat, total (g)	57g	8g
- saturated (g)	28.2g	4g
Carbohydrate (g)	58.8g	8.3g
- sugars (g)	20.8g	2.9g
Sodium (mg)	1531mg	216mg

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 | CW50



1



Start the filling

- Preheat oven to **220°C/200°C fan-forced**. Grate the **carrot**. Thinly slice **leek**. Finely chop **onion**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **diced bacon** and **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.

Custom Recipe: If you've swapped beef mince to beef & pork mince, cook in the same way as above.

4



Assemble & bake the lasagne

- Slice **fresh lasagne sheet** in half widths.
- 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 **bechamel sauce**. Sprinkle over remaining **Parmesan cheese**.
- Bake **lasagne** until golden, **20-25 minutes**.

Little cooks: Add the finishing touch and sprinkle over the cheese.

2



Finish the filling

- Add **carrot**, **leek** and **onion** to the frying pan and cook until tender, **7-8 minutes**.
- Reduce heat to medium, then add **Aussie spice blend** and **tomato paste** and cook until fragrant, **1-2 minutes**.
- Add the **brown sugar** and **water**. Stir to combine and cook until slightly thickened, **2-3 minutes**.
- Remove from heat. Season with **pepper**.

5



Make the cucumber salad

- When the lasagne has **5 minutes** remaining, thinly slice **cucumber** into half-moons.
- In a large bowl, combine **mixed salad leaves**, **cucumber** and a drizzle of **balsamic vinegar** and **olive oil**. Season to taste.

3



Make the bechamel sauce

- While the filling is cooking, heat a medium saucepan over medium heat. Add the **butter** and **plain flour** and cook, stirring, until a thin paste forms, **1 minute**.
- Slowly whisk in the **milk** and cook, stirring, until thickened, **1-2 minutes**. Remove pan from heat, then stir through half the **grated Parmesan cheese**. Season with **salt** and **pepper**.

6



Serve up

- Divide cheesy beef and bacon ragu lasagne between plates.
- Serve with cucumber salad. Enjoy!

Rate your recipe

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