

Red Wine Beef & Mushroom Ragu Lasagne

Grab your Meal Kit with this symbol



with Wholemeal Garlic Bread & Radish Salad

PASTA PERFECTION NEW



Prep in: 35-45 mins Ready in: 1hr-1hr 10 mins

This all-time-favourite pasta dish has just received a major upgrade! Beef and mushrooms are cooked in an indulgent red wine ragu, layered with a creamy cheesy sauce and fresh lasagne sheets. This hearty meal is destined to be a fan-favourite.

Pantry items Olive Oil, 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 or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
butter*	60g	120g
button mushrooms	1 medium packet	1 large packet
leek	1	2
carrot	1	2
celery	1 stalk	2 stalks
garlic	4 cloves	8 cloves
fresh lasagne sheet	1 medium packet	1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
tomato paste	1 packet	2 packets
Aussie spice blend	1 medium sachet	1 large sachet
water*	½ cup	1 cup
beef-style stock powder	1 medium sachet	1 large sachet
red wine jus	1 medium packet	1 large packet
plain flour*	2 tbs	4 tbs
milk*	1 cup	2 cups
grated Parmesan cheese	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
radish	2	4
wholemeal panini	1	2
mixed salad leaves	1 medium packet	1 large packet
balsamic vinegar	drizzle	drizzle
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*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3422kJ (818Cal)	504kJ (120Cal)
Protein (g)	55.7g	8.2g
Fat, total (g)	32.5g	4.8g
- saturated (g)	16g	2.4g
Carbohydrate (g)	66.6g	9.8g
- sugars (g)	14.9g	2.2g
Sodium (mg)	1770mg	260mg

The quantities provided above are averages only.

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.

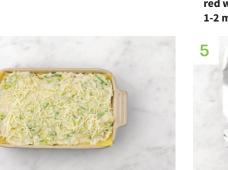
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Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- To a small bowl, add half the **butter** and allow to come to room temperature.
- Thinly slice **button mushrooms** and **leek**. Finely chop carrot, celery and garlic. Slice fresh lasagne sheet in half widthways.
- To the **butter**, add half the **garlic**. Season with salt and pepper and mash to combine. Set aside.



Assemble the lasagne

- Spoon half the beef filling into a baking dish, then top with 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. Sprinkle evenly with shredded Cheddar cheese.
- Bake lasagne until golden, 20-25 minutes.



Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook mushrooms, carrot and celery, until tender, 6-8 minutes. Transfer to a bowl.
- Return 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 tomato paste, Aussie spice blend and remaining garlic, then return the veggies to the pan and cook, stirring, until fragrant, 1-2 minutes.
- Add the water, beef-style stock powder and red wine jus and cook, until slightly reduced, 1-2 minutes. Season to taste.



Make the garlic bread

- Meanwhile, thinly slice radish.
- Cut deep slices across wholemeal panini, taking care to not slice all the way through, in 1cm intervals.
- Push garlic butter into panini slices with a knife and wrap in foil.
- Place panini directly on oven wire racks and bake until heated through, 8-10 minutes.



Make the cheesy sauce

- While the filling is cooking, heat a medium saucepan over medium heat with a drizzle of olive oil. Cook leek and remaining butter, stirring, until softened, 4-5 minutes.
- Add the plain flour and cook, stirring, until a thick paste forms, 2 minutes.
- Remove pan from heat, then slowly whisk in the milk until smooth.
- Stir through grated Parmesan cheese, then season with salt and pepper.



Serve up

- In a medium bowl, combine **mixed salad leaves**, radish and a drizzle of balsamic vinegar and olive oil.
- Divide red wine beef and mushroom ragu lasagne between plates.
- Serve with garlic bread and radish salad. Enjoy!

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