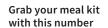


# Nan's Cheesy Beef & Bacon Lasagne with Cucumber Salad

HALL OF FAME

KID FRIENDLY

















Onion

Diced Bacon





Nan's Special Seasoning







Passata

**Grated Parmesan** Cheese







Fresh Lasagne Sheet

Cucumber



Mixed Salad Leaves



**Pantry items** 



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

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

## Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

#### You will need

 $\label{eq:large_point} \mbox{Large frying pan} \cdot \mbox{Medium saucepan} \cdot \mbox{Medium or large} \\ \mbox{baking dish}$ 

# Ingredients

ingi edients			
	2 People	4 People	
olive oil*	refer to method	refer to method	
carrot	1	2	
courgette	1	2	
onion	1/2	1	
diced bacon	1 medium packet	2 medium packets OR 1 large packet	
beef mince	1 medium packet	2 medium packets OR 1 large packet	
Nan's special seasoning	1 medium sachet	1 large sachet	
passata	½ packet	1 packet	
brown sugar*	½ tsp	1 tsp	
water*	½ cup	½ cup	
butter*	40g	80g	
plain flour*	2 tbs	1/4 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 packet	1 medium packet	
balsamic vinegar*	drizzle	drizzle	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4281kJ (1023Cal)	527kJ (126Cal)
Protein (g)	61.9g	7.6g
Fat, total (g)	56.4g	6.9g
- saturated (g)	28.9g	3.6g
Carbohydrate (g)	63.7g	7.8g
- sugars (g)	21.4g	2.6g
Sodium (mg)	1470mg	181mg
Dietary Fibre (g)	10.9g	1.3g

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.



### Start the filling

- Preheat oven to 220°C/200°C fan-forced. Grate carrot. Slice courgette into rounds. Finely chop onion (see ingredients).
- 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.



## Finish the filling

- Add carrot, courgette and onion to the frying pan and cook until tender, 7-8 minutes.
- Reduce heat to medium, then add Nan's special seasoning and passata (see ingredients) 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**.



#### Make the béchamel 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.



# Assemble the lasagne

- Slice fresh lasagne sheet in half widthways.
- 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 béchamel sauce.
- Repeat with the remaining filling, lasagne sheets and béchamel sauce. Sprinkle over remaining Parmesan cheese.
- Bake lasagne until golden, 20-25 minutes.

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



#### 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.



#### Serve up

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





