



Beef, Bacon & Mushroom Lasagne

with Baby Broccoli & Chargrilled Capsicum Relish

FATHER'S DAY SPECIAL

KID FRIENDLY

Grab your meal kit
with this number

28



Button Mushrooms



Fresh Lasagne Sheet



Soffritto Mix



Diced Bacon



Beef Mince



Garlic Paste



Garlic & Herb Seasoning



Tomato Sugo



Grated Parmesan Cheese



Shredded Cheddar Cheese



Baby Broccoli



Chargrilled Capsicum Relish

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, Plain Flour, Milk

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

Large frying pan · Medium saucepan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
button mushrooms	1 medium packet	2 medium packets
fresh lasagne sheet	1 medium packet	1 large packet
soffritto mix	1 medium packet	1 large packet
diced bacon	1 medium packet	2 medium packets OR 1 large packet
beef mince	1 medium packet	2 medium packets OR 1 large packet
garlic paste	1 small packet	1 medium packet
garlic & herb seasoning	1 medium sachet	1 large sachet
water*	¼ cup	½ cup
tomato sugo	1 medium packet	1 large packet
butter*	40g	80g
plain flour*	2 tbs	¼ cup
milk*	1 cup	2 cups
grated Parmesan cheese	1 medium packet	1 large packet
shredded Cheddar cheese	1 large packet	2 large packets
baby broccoli	1 medium bunch	2 medium bunches
chargrilled capsicum relish	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5616kJ (1342cal)	395kJ (94cal)
Protein (g)	77.5g	5.5g
Fat, total (g)	84.6g	6g
- saturated (g)	37.5g	2.6g
Carbohydrate (g)	60.9g	4.3g
- sugars (g)	21.5g	1.5g
Sodium (mg)	2073mg	145.9mg
Dietary Fibre (g)	10.1g	0.7g

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.

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Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **button 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.



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**.



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 **garlic & herb seasoning**, 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**.



Cook the greens

- While the lasagne is cooking, trim and roughly chop **baby broccoli**.
- Wipe out frying pan and return to medium-high heat. Cook **baby broccoli** until tender, **5-6 minutes**. Season to taste.



Make the cheesy sauce

- Meanwhile, heat a medium saucepan over medium heat. Add the **butter** and **plain flour** and cook, stirring, until a thin paste forms, **1 minute**.
- Remove pan from heat, then slowly whisk in the **milk**. Whisk until smooth.
- Stir through **grated Parmesan cheese**, then season with **salt** and **pepper**.



Serve up

- Divide beef and bacon lasagne between plates.
- Drizzle **chargrilled capsicum relish** over the lasagne and serve with baby broccoli. Enjoy!

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Peanut Butter & Choc-Chip Cookie Bar

with Salted Caramel Drizzle

FATHER'S DAY SPECIAL

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28



Basic Sponge
Mix



Dark Chocolate
Chips



Brown Sugar



Peanut Butter



Caramel Sauce

Prep in: 15-25 mins
Ready in: 45-55 mins

Peanut butter, chocolate and caramel all in one place? Yes please! This epic flavour trio is the answer to all of your sweet-treat needs, baked right into a buttery cookie bar. We're warning you; you might scoff down the whole tray in one go!

Pantry items

Butter, Eggs

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, double the below quantities and store the leftovers in an airtight container.

You will need

Small saucepan · 20cm baking tin lined with baking paper

Ingredients

	8-10 People
butter*	150g
basic sponge mix	1 packet
dark chocolate chips	1 medium packet
eggs*	2
brown sugar	1 packet
peanut butter	1 packet
caramel sauce	1 packet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	3150kJ (752Cal)	1632kJ (390Cal)
Protein (g)	14.8g	7.7g
Fat, total (g)	24.2g	12.5g
- saturated (g)	13.5g	7g
Carbohydrate (g)	117.4g	60.8g
- sugars (g)	40.9g	21.2g
Sodium (mg)	1588mg	823mg
Dietary Fibre (g)	3.4g	1.8g

The quantities provided above are averages only.

*Nutritional information is based on 9 servings.

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Brown the butter

- Preheat oven to **200°/180° fan-forced**.
- In a small saucepan, melt the **butter** over medium-high heat until beginning to brown, **2-3 minutes**. Set aside until cooled slightly, **5 minutes**.



Grease the tin

- While the butter is cooling, grease and line the baking tin with baking paper.



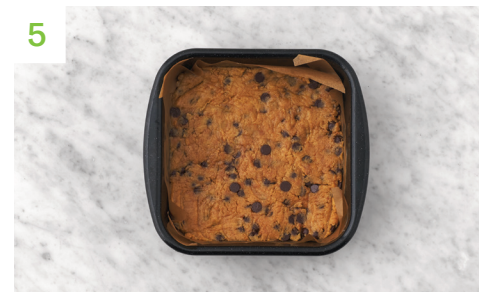
Combine the ingredients

- In a medium bowl, add **basic sponge mix** and **dark chocolate chips**, stirring until **chocolate chips** are well coated.
- Add the **eggs**, **brown sugar**, **browned butter** and **peanut butter**. Stir to combine.



Transfer the mixture

- Transfer **cookie bar batter** to the prepared baking tin and spread evenly using a spatula.



Bake the cookie bar

- Bake until just firm to touch, **28-30 minutes**. Leave to cool in tin for **15 minutes**.
- While the cookie bar is cooling, add **caramel sauce** and a pinch of **salt** to a small bowl. Whisk until well combined.

TIP: To check if the cookie bar is done, stick a toothpick or skewer in the centre. It should come out clean.



Serve up

- Slice choc-chip cookie bar into squares.
- Drizzle salted caramel sauce over warm cookie bars to serve. Enjoy!

TIP: This drizzle is very sweet, add as little or as much as you like!

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