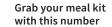


# Hearty Mushroom & Leek Lasagne with Fresh Pasta & Parmesan White Sauce















Leek

**Button Mushrooms** 



Carrot

Fresh Lasagne Sheets





Nan's Special Seasoning

Vegetable Stock Powder









Passata

**Baby Leaves** 



Grated Parmesan Cheese







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



Lasagnes are a much-loved dinner time staple and with a stack of shrooms', veggies and a delightfully creamy sauce it will become unbeatable. The sharp Parmesan stirred through the sauce brings an extra zap of flavour that you'll adore.

#### **Pantry items**

Olive Oil, Brown Sugar, 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 baking dish

# Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
garlic	3 cloves	6 cloves	
onion	1/2	1	
button mushrooms	1 medium packet	2 medium packets	
leek	1	2	
carrot	1	2	
fresh lasagne sheets	1 medium packet	1 large packet	
Nan's special seasoning	1 medium sachet	1 large sachet	
vegetable stock powder	1 medium sachet	1 large sachet	
passata	1 packet	2 packets	
brown sugar*	1 tsp	2 tsp	
butter*	20g	40g	
water*	1/4 cup	½ cup	
baby leaves	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	

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1864kJ (445cal)	165kJ (39cal)
Protein (g)	17.5g	1.5g
Fat, total (g)	19.5g	1.7g
- saturated (g)	9.1g	0.8g
Carbohydrate (g)	46.9g	4.1g
- sugars (g)	12.8g	1.1g
Sodium (mg)	1119mg	98.9mg
Dietary Fibre (g)	10.4g	0.9g

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.



## Get prepped

- Preheat oven to 240°C/220°C fan-forced.
- Finely chop garlic and onion (see ingredients).
- Thinly slice button mushrooms and white and light green parts of leek.
- Grate carrot.
- · Slice fresh lasagne sheets in half widthways.



# Cook the veggies

- In a large frying pan, heat a generous drizzle of olive oil over high heat. Cook mushrooms, stirring, until tender, 8-10 minutes.
- Add half the garlic and cook until fragrant,
  1 minute. Season with salt and pepper. Transfer to a small bowl and set aside.
- Return the frying pan to medium-high heat, with a drizzle of olive oil. Cook onion, leek and carrot, stirring, until softened, 6-7 minutes.
- Add Nan's special seasoning and remaining garlic and cook until fragrant, 1-2 minutes.



## Cook the sauce

- Reduce heat to medium, then add vegetable stock powder, passata, the brown sugar, butter and water and cook until thickened,
   1-2 minutes. Season to taste.
- Season with **pepper**. Stir through **baby leaves** until wilted.



## Make the white sauce

- Heat a medium saucepan over medium heat with a drizzle of olive oil. Cook the plain flour, 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**.



## Assemble the lasagne

- Spoon half the veggie mixture into a baking dish. Top with a lasagne sheet (lay two sheets alongside each other for 4 people).
- Repeat with the remaining veggie mixture and lasagne sheets.
- Arrange garlicky mushrooms in a single layer on top of lasagne. Using the back of a spoon, spread the white sauce over the mushrooms.
- Bake lasagne until golden, 20-25 minutes.



## Serve up

 Divide mushroom and leek lasagne with Parmesan white sauce between plates to serve. Enjoy!



ADD DICED BACON

Cook with mushrooms, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.



Cook with veggies, breaking up with a spoon, until browned, 4-5 minutes.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

