

Super Cheesy Lamb & Mushroom Cannelloni

with Cucumber & Radish Panzanella Salad

PASTA PERFECTION

Grab your meal kit with this number

24



Celery



Onion



Garlic



Button Mushrooms



Fresh Lasagne Sheets



Lamb Mince



Herb & Mushroom Seasoning



Tomato Paste



Chicken-Style Stock Powder



Grated Parmesan Cheese



Tomato Sugo



Shredded Cheddar Cheese



Wholemeal Panini



Cucumber



Radish



Mixed Salad Leaves

Prep in: 25-35 mins
Ready in: 35-45 mins

Ahh pasta night... our favourite night of the week! Get ready for a new combo that will knock your socks off. Lamb mince and mushrooms are simmered in a rich tomato-based sauce, before being rolled up in cannelloni and topped with a gooey, extra cheesy sauce. Baking in the oven ensures maximum cheesy caramelisation and saucy goodness.

Pantry items

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

Large frying pan · Medium frying pan · Medium baking dish

Ingredients

| | 2 People | 4 People |
|----------------------------|-----------------|--|
| olive oil* | refer to method | refer to method |
| celery | 1 stalk | 2 stalks |
| onion | ½ | 1 |
| garlic | 3 cloves | 6 cloves |
| button mushrooms | 1 medium packet | 1 large packet |
| fresh lasagne sheets | 1 large packet | 2 large packets 2 medium packets OR 1 large packet |
| lamb mince | 1 medium packet | |
| herb & mushroom seasoning | 1 medium sachet | 2 medium sachets |
| tomato paste | 1 packet | 2 packets |
| chicken-style stock powder | 1 medium sachet | 1 large sachet |
| brown sugar* | 1 tsp | 2 tsp |
| water* | ¼ cup | ½ cup |
| butter* | 40g | 80g |
| plain flour* | 2 tbs | ¼ cup |
| milk* | 1 cup | 2 cups |
| grated Parmesan cheese | 1 medium packet | 1 large packet |
| tomato sugo | 1 medium packet | 1 large packet |
| shredded Cheddar cheese | 1 medium packet | 1 large packet |
| wholemeal panini | 1 | 2 |
| cucumber | 1 (medium) | 1 (large) |
| radish | 1 | 2 |
| mixed salad leaves | 1 medium packet | 1 large packet |
| balsamic vinegar* | drizzle | drizzle |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|-------------------|-----------------|----------------|
| Energy (kJ) | 3653kJ (873Cal) | 455kJ (108Cal) |
| Protein (g) | 59.2g | 7.4g |
| Fat, total (g) | 24.1g | 3g |
| - saturated (g) | 11.4g | 1.4g |
| Carbohydrate (g) | 100.8g | 12.6g |
| - sugars (g) | 17.6g | 2.2g |
| Sodium (mg) | 1786mg | 222mg |
| Dietary Fibre (g) | 14.3g | 1.8g |

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.

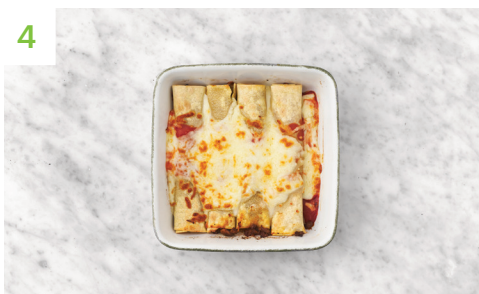
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Start the filling

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **celery, onion (see ingredients)** and **garlic**. Thinly slice **button mushrooms**. Slice **fresh lasagne sheets** in thirds widthways.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **mushrooms** until browned and softened, **6-8 minutes**.
- Add **onion** and **celery**, then cook until tender, **4-5 minutes**. Transfer to a medium bowl.



Assemble the cannelloni

- Spoon half the **tomato sugo** into the bottom of a baking dish.
- Lay cut **lasagne sheets** on a flat surface. Spoon **ragu filling** down one long edge of sheet. Roll up tightly and place, seam-side down, in the baking dish.
- Repeat with remaining **sheets** and **ragu filling**, ensuring they fit together snugly in the baking dish. Top with remaining **sugo**, spread over **cheesy sauce** and sprinkle with **shredded Cheddar cheese**.
- Bake until golden, **20-25 minutes**.



Finish the filling

- Return the pan to high heat with a drizzle of **olive oil**. Cook **lamb mince**, breaking up with a spoon, until just browned, **3-4 minutes**.
- Reduce heat to medium, then add **herb & mushroom seasoning, tomato paste** and half the **garlic**. Cook until fragrant, **1-2 minutes**.
- Return **veggies** to the pan, then add **chicken-style stock powder, the brown sugar** and **water**, and simmer until reduced and thickened, **2-3 minutes**.
- Season with **salt** and **pepper** to taste.



Make the panzanella salad

- Meanwhile, cut or tear **wholemeal panini** into bite-sized chunks. Slice **cucumber** into half-moons. Thinly slice **radish**.
- Wipe out frying pan, then return to medium-high heat with a generous drizzle of **olive oil**. Cook **panini** until golden and slightly crispy, **5-6 minutes**.
- Add remaining **garlic**, and cook until fragrant, **1 minute**. Transfer to a large bowl and season to taste.



Make the cheesy sauce

- While the filling is cooking, heat a medium frying pan over medium heat.
- Add the **butter** and **plain flour** and cook, stirring, until a thin 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

- To the bowl with croutons, add cucumber, radish, **mixed salad leaves** and a drizzle of **balsamic vinegar** and olive oil. Season to taste.
- Divide super cheesy lamb and mushroom cannelloni between plates.
- Serve with cucumber and radish panzanella salad. Enjoy!

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