



Easy Homestyle Beef & Mushroom Lasagne

with Garlic Bread & Radish Salad

PASTA PERFECTION

Grab your meal kit with this number

24



Button Mushrooms



Leek



Carrot



Celery



Garlic



Fresh Lasagne Sheet



Beef Mince



Tomato Paste



Aussie Spice Blend



Chicken-Style Stock Powder



Red Wine Jus



Grated Parmesan Cheese



Shredded Cheddar Cheese



Radish



Wholemeal Panini



Mixed Salad Leaves

Prep in: 35-45 mins
Ready in: 60-70 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 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
butter*	60g	120g
button mushrooms	1 medium packet	2 medium packets
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
chicken-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	2 medium packets
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3410kJ (815Cal)	502kJ (119Cal)
Protein (g)	55.6g	8.2g
Fat, total (g)	31.5g	4.6g
- saturated (g)	15.7g	2.3g
Carbohydrate (g)	67.5g	9.9g
- sugars (g)	15.2g	2.2g
Sodium (mg)	1712mg	252mg
Dietary Fibre (g)	11.5g	1.7g

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.

We're here to help!

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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.



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**.



Make 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**, **chicken-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 homestyle beef and mushroom lasagne between plates.
- Serve with garlic bread and radish salad. Enjoy!

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