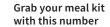


Easy Homestyle Beef & Mushroom Lasagne with Garlic Bread & Radish Salad

PASTA PERFECTION











Button Mushrooms



Carrot







Celery





Beef Mince



Tomato Paste



Aussie Spice



Chicken-Style Stock Powder

Blend



Red Wine Jus



Grated Parmesan Cheese



Shredded Cheddar





Wholemeal Panini



Radish

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

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

Ingredients

	efer to method	refer to method
butter* 6	0g	
		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* 1/2	½ cup	1 cup
chicken-style stock powder	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	medium packet	1 large packet
shredded Cheddar cheese	medium packet	1 large packet
radish 2		4
wholemeal panini 1		2
mixed salad leaves 1	medium packet	2 medium packets
balsamic vinegar* d	Irizzle	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!

Scan here if you have any questions or concerns





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.



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 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**.



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 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.



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!