



# Monster Beef & Hidden Veggie Lasagne

with Plant-Based Basil Pesto

KID'S KITCHEN

Grab your meal kit with this number

42



Celery



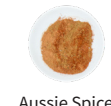
Leek



Carrot



Beef Mince



Aussie Spice Blend



Tomato Paste



Chicken-Style Stock Powder



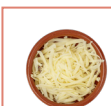
Shredded Cheddar Cheese



Fresh Lasagne Sheets



Plant-Based Basil Pesto



Cheddar Cheese



Pork Mince

Prep in: 20-30 mins  
Ready in: 50-60 mins

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! We're shaking in our boots with anticipation for this lasagne, beef mince layered in oozing bechamel and cheese is too good to be true. Top off this masterpiece with a basil pesto monster, it's really going to knock your socks off!

### Pantry items

Olive Oil, Balsamic Vinegar, Butter, Brown Sugar, 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

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
celery	1 stalk	2 stalks
leek	1	2
carrot	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
<b>balsamic vinegar*</b>	1 tsp	2 tsp
chicken-style stock powder	1 medium sachet	1 large sachet
<b>water*</b>	½ cup	1 cup
<b>butter*</b> (for the filling)	20g	40g
<b>brown sugar*</b>	1 tsp	2 tsp
<b>butter*</b> (for the sauce)	30g	60g
<b>plain flour*</b>	2 tbs	4 tbs
<b>milk*</b>	1 cup	2 cups
shredded Cheddar cheese	1 medium packet	1 large packet
fresh lasagne sheets	1 medium packet	1 large packet
plant-based basil pesto	1 medium packet	2 medium packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4067kJ (972Cal)	792kJ (189Cal)
Protein (g)	48g	9.3g
Fat, total (g)	62.4g	12.2g
- saturated (g)	28.7g	5.6g
Carbohydrate (g)	50.9g	9.9g
- sugars (g)	16g	3.1g
Sodium (mg)	1499mg	292mg
Dietary Fibre (g)	5.7g	1.1g

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](https://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

2024 | CW40



## Cook the mince

- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **celery**.
- Thinly slice **leek**.
- Grate **carrot**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **4-5 minutes**.

**Little cooks:** Under adult supervision, older kids can help grate the carrot.



## Assemble the lasagne

- Slice **fresh lasagne sheets** in half widthways.
- Spoon roughly half of the **mince filling** into a baking dish, follow with ⅓ of the **bechamel**, then top with a **fresh lasagne sheet**. Repeat with remaining **filling, bechamel** and **lasagne sheets**.
- Finish with a **final lasagne sheet**, then remaining **bechamel**.

**Little cooks:** Take the lead and help assemble the lasagne, careful the filling is hot!



## Cook the filling

- Add **celery, leek** and **carrot** to the frying pan and cook until tender, **4-5 minutes**.
- Reduce heat to medium-low, then add **Aussie spice blend, tomato paste** and the **balsamic vinegar** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, then add **chicken-style stock powder, the water, butter (for the filling)** and **brown sugar** and stir to combine. Season generously with **salt** and **pepper**.



## Bake the lasagne

- Bake **lasagne** until golden, **20-25 minutes**.



## Make the leek béchamel

- Heat a medium saucepan over medium heat. Add the **butter (for the sauce)** and **plain flour** and cook, stirring until a thin paste forms, **1 minute**.
- Remove pan from heat, then slowly whisk in the **milk** until a smooth sauce forms.
- Stir through **shredded Cheddar cheese**, then season with **salt** and **pepper**.



## Serve up

- Divide monster beef and hidden veggie lasagne between plates.
- Snip off one corner of the **plant-based basil pesto** packet and draw a monster face on each piece to serve. Enjoy!

**CUSTOM OPTIONS**



**DOUBLE CHEDDAR CHEESE**  
Follow method above.



**SWAP TO PORK MINCE**  
Follow method above.

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

