



Monster Beef & Hidden Veggie Lasagne

with Basil Pesto

KID'S KITCHEN

Grab your meal kit
with this number

42



Celery



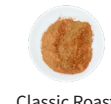
Leek



Carrot



Beef Mince



Classic Roast
Seasoning



Tomato Paste



Chicken-Style
Stock Powder



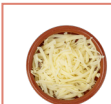
Shredded Cheddar
Cheese



Fresh Lasagne
Sheet



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 beef mince layered in oozing béchamel lasagne concoction. Top of 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
olive oil*	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
classic roast seasoning	1 medium sachet	1 large sachet
tomato paste	1 packet	2 packets
balsamic vinegar*	1 tsp	2 tsp
chicken-style stock powder	1 medium sachet	1 large sachet
water*	½ cup	1 cup
butter* (for the filling)	20g	40g
brown sugar*	1 tsp	2 tsp
butter* (for the sauce)	30g	60g
plain flour*	2 tbs	¼ cup
milk*	1 cup	2 cups
shredded Cheddar cheese	1 medium packet	1 large packet
fresh lasagne sheet	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)	4716kJ (1127cal)	386kJ (92cal)
Protein (g)	52.5g	4.3g
Fat, total (g)	61.4g	5g
- saturated (g)	32.9g	2.7g
Carbohydrate (g)	88.1g	7.2g
- sugars (g)	12.3g	1g
Sodium (mg)	1196mg	98mg
Dietary Fibre (g)	10.7g	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.

We're here to help!

Scan here if you have any questions or concerns

2024 | CW48



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**. Drain excess **oil** from the pan.

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



Assemble the lasagne

- Slice **fresh lasagne sheets** in half widthways.
- Spoon ¼ of the **mince filling** into a baking dish, followed by ¼ of the **béchamel**, then top with a **lasagne sheet**. Repeat with remaining **filling**, **béchamel** and **lasagne sheets**.
- Finish with a final **lasagne sheet** and the remaining **béchamel**.

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



Cook the filling

- Add **leek**, **celery** and **carrot** to the pan and cook until tender, **4-5 minutes**.
- Reduce heat to medium-low, then add **classic roast seasoning**, **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 filling is bubbling and top is golden brown, **20-25 minutes**.



Make the béchamel

- Meanwhile, 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.
- To serve, cut off one corner of the **plant-based basil pesto** packet and draw a fun face on the lasagne. Enjoy!

Little cooks: Unleash your inner artist! Kids can help draw the fun faces.

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.

