



Beef Brisket Lasagne

with Rocket Salad & Parmesan

GOURMET

Grab your Meal Kit with this symbol



Celery



Onion



Garlic



Flaked Almonds



Aussie Spice Blend



Mushroom Powder



Crushed & Sieved Tomatoes



Beef-Style Stock Powder



Tomato



Rocket Leaves



Slow-Cooked Beef Brisket



Fresh Lasagne Sheet



Bechamel Sauce



Grated Parmesan Cheese

Prep in: 25-35 mins
Ready in: 50-60 mins

A lasagne is one of those dishes you can dress up or down so let's make it the star of this luxurious dinner show. There are plenty of veggie accessories to add to the tender beef brisket filling, spiced and seasoned with notes of mushroom and garlic. A bechamel sauce with Parmesan ties it together to create layers of deliciousness that will take your breath away.

Pantry items

Olive Oil, Brown Sugar, Butter, Red Wine Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Medium baking dish · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 packet	1 packet
celery	1 stalk	2 stalks
onion	1	1
garlic	2 cloves	4 cloves
fresh lasagne sheet	1 medium packet	1 large packet
flaked almonds	1 packet	2 packets
Aussie spice blend	1 sachet	1 sachet
mushroom powder	½ sachet	1 sachet
crushed & sieved tomatoes	1 tin	2 tins
beef-style stock powder	1 sachet (5g)	1 sachet (10g)
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
water*	¼ cup	½ cup
bechamel sauce	1 medium packet	1 large packet
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
tomato	1	2
rocket leaves	1 small bag	1 medium bag
red wine vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4405kJ (1053Cal)	677kJ (162Cal)
Protein (g)	43.5g	6.7g
Fat, total (g)	72.4g	11.1g
- saturated (g)	32g	4.9g
Carbohydrate (g)	53.3g	8.2g
- sugars (g)	18.3g	2.8g
Sodium (mg)	1714mg	263mg

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.



Bake the beef

- Preheat oven to **220°C/200°C fan-forced**.
- Place **slow-cooked beef brisket** in a baking dish. Pour liquid from the packaging over **beef**.
- Cover tightly with foil and bake for **20 minutes**.
- Shred **beef** using two forks (or slice if you prefer).



Assemble the lasagne

- Spoon 1/2 the **beef filling** into the baking dish. Top with a layer of **lasagne sheets** (lay two sheets alongside each other for 4 people).
- Repeat with the remaining **filling** and **lasagne sheets**. Top with **bechamel sauce** and sprinkle over **grated Parmesan cheese**.
- Bake until golden, **20-25 minutes**.



Get prepped

- Meanwhile, finely chop **celery, onion** and **garlic**. Slice **fresh lasagne sheet** in half widthways.
- Heat a large frying pan over medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a medium bowl.



Make the salad

- When the lasagne has **5 minutes** remaining, cut **tomato** into wedges.
- To the bowl with **almonds**, add **tomato, rocket leaves** and a drizzle of **red wine vinegar** and **olive oil**. Toss to combine and season to taste.



Make the sauce

- Return the frying pan to medium-high heat with a drizzle of **olive oil**. Cook **onion** and **celery** until tender, **3-5 minutes**.
- Add **garlic, Aussie spice blend** and **mushroom powder** (see ingredients) and cook until fragrant, **1-2 minutes**.
- Reduce heat to medium, then add **crushed & sieved tomatoes, beef-style stock powder, the brown sugar, butter** and the **water** and simmer until slightly reduced, **2-3 minutes**.
- Remove pan from heat, add shredded **beef** and stir to combine. Season to taste.



Serve up

- Divide beef brisket lasagne between plates. Serve with tomato and rocket salad. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

2022 | CW48



Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: hellofresh.co.nz/rate