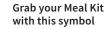
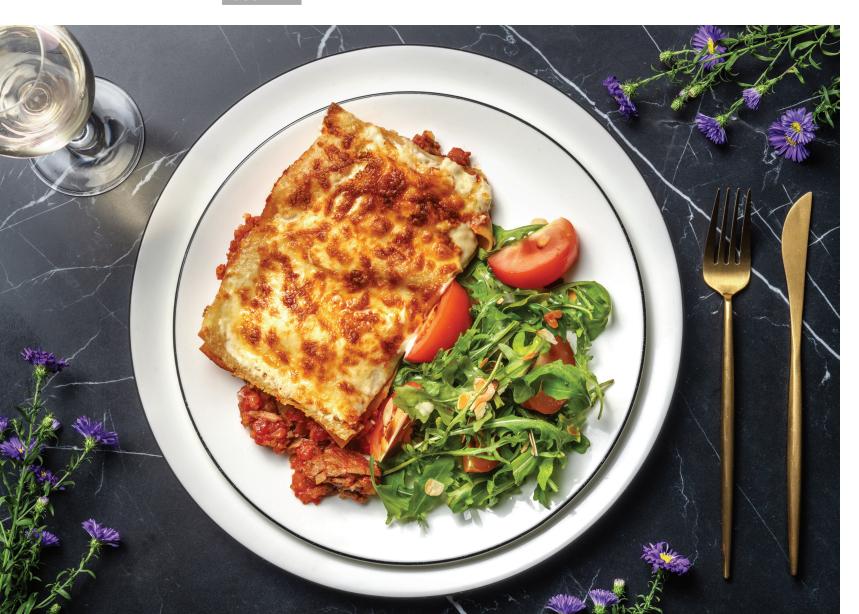
# Beef Brisket Lasagne

with Rocket Salad & Parmesan

GOURMET











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

# **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

#### You will need

Medium baking dish · Large frying pan

# Ingredients

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*	1/4 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	

<sup>\*</sup>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).



# 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 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.



# 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.



## 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.



## Serve up

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



