

# Cheesy Venison, Beef & Bacon Lasagne

with Pear Salad

Grab your Meal Kit with this symbol



Button Mushrooms



Garlic



Garlic & Herb Seasoning



Cream



Pear



Salad Leaves



Fresh Lasagne Sheet



Soffritto Mix



Diced Bacon



Venison & Beef Mince



Red Wine Jus



Grated Parmesan Cheese



Shredded Cheddar Cheese

### Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

Layers of ooey-gooey 'béchamel' sauce and beef, venison and bacon are filled to the brim in this winner dish! Topped with Cheddar cheese and served with a crispy pear salad, this is a pub classic, turned hearty home cooking at its finest!

### Pantry items

Olive Oil, Butter, Plain Flour, Milk, Balsamic 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

Large frying pan · Medium frying pan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
button mushrooms	1 packet	1 packet
garlic	3 cloves	6 cloves
fresh lasagne sheet	1 medium packet	1 large packet
soffritto mix	1 packet (150g)	1 packet (300g)
diced bacon	1 packet	1 packet
venison & beef mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
<b>water*</b>	¼ cup	½ cup
red wine jus	1 medium packet	1 large packet
<b>butter*</b>	20g	40g
<b>plain flour*</b>	1 tbs	2 tbs
cream	½ bottle (125ml)	1 bottle (250ml)
<b>milk*</b>	⅓ cup	⅔ cup
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
pear	½	1
salad leaves	1 small bag	1 medium bag
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4779kJ (1142Cal)	730kJ (174Cal)
Protein (g)	59.4g	9.1g
Fat, total (g)	79.3g	12.1g
- saturated (g)	42.5g	6.5g
Carbohydrate (g)	44.4g	6.8g
- sugars (g)	12.5g	1.9g
Sodium (mg)	1452mg	222mg

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



2022 | CW38



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **button mushrooms**. Finely chop **garlic**. Slice **fresh lasagne sheet** in half widths.



## Make the cheesy sauce

- While the filling is cooking, heat a medium frying pan over medium heat. Cook the **butter** and remaining **garlic** until fragrant, **1 minute**.
- Add the **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**.
- Remove pan from heat, then slowly whisk in **cream** (see ingredients) and the **milk** until smooth.
- Stir through **grated Parmesan cheese**, then season with **salt** and **pepper**.



## Start the filling

- Heat a large frying pan over high heat with a drizzle of **olive oil**. Cook **mushrooms, soffritto mix** and **diced bacon**, breaking up with a spoon, until tender and golden, **6-8 minutes**. Transfer to a bowl.



## Assemble & bake the lasagne

- Spoon about 1/2 of the **beef filling** into a baking dish, then top with a layer of **lasagne sheets** (lay two sheets alongside each other for 4 people). Follow with a layer of **cheesy sauce**.
- Repeat with the remaining **beef filling, lasagne sheets** and **cheesy sauce**. Sprinkle over **shredded Cheddar cheese**, then bake until golden, **20-25 minutes**.
- Meanwhile, thinly slice **pear** (see ingredients). In a medium bowl, add **salad leaves, pear** and a drizzle of **balsamic vinegar** and **olive oil**. Toss to coat.



## Finish the filling

- Return the frying pan to high heat with a drizzle of **olive oil**. Cook **venison & beef mince**, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **garlic & herb seasoning** and 1/2 the **garlic**, then return the **bacon** and **veggies** to the pan and cook, stirring, until fragrant, **1-2 minutes**.
- Add the **water** and **red wine jus** and cook until slightly reduced, **1-2 minutes**.



## Serve up

- Divide cheesy venison, beef and bacon lasagne between plates.
- Serve with pear salad. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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