



# Venison, Beef & Bacon Lasagne

with Red Wine Jus & Radish Salad

PUB BISTRO

KID FRIENDLY



Grab your Meal Kit with this symbol



Button Mushrooms



Garlic



Fresh Lasagne Sheet



Soffritto Mix



Diced Bacon



Venison & Beef Mince



Garlic & Herb Seasoning



Red Wine Jus



Cream



Grated Parmesan Cheese



Shredded Cheddar Cheese



Radish



Mixed Salad Leaves

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

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

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil, Butter, Plain Flour, Milk, Balsamic Vinegar



## Before you start

Wash your hands and any fresh food

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 frying pan · 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 medium packet	1 large packet
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
radish	1	2
mixed salad leaves	1 small bag	1 medium packet
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4658kJ (1113Cal)	719kJ (171Cal)
Protein (g)	57.6g	8.9g
Fat, total (g)	76.9g	11.9g
- saturated (g)	41.1g	6.3g
Carbohydrate (g)	44.4g	6.9g
- sugars (g)	12.5g	1.9g
Sodium (mg)	1400mg	216mg

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



2023 | CW19



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Thinly slice **button mushrooms**. Finely chop **garlic**. Slice **fresh lasagne sheets** 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 the lasagne

- Spoon half the **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 **filling, lasagne sheets** and **cheesy sauce**. Top evenly with **shredded Cheddar cheese**.
- Bake **lasagne** until golden, **20-25 minutes**.
- Meanwhile, thinly slice **radish**.
- In a medium bowl, combine **mixed salad leaves, radish** and a drizzle of **balsamic vinegar** and **olive oil**.



## 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 half 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 venison, beef and bacon lasagne between plates.
- Serve with radish salad. Enjoy!

## Rate your recipe

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