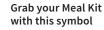


Oven-Ready Cheesy Beef Lasagne

with Pesto-Apple Salad









Beef Lasagne

Apple



Radish

Salad Leaves



Basil Pesto



Pantry items

Olive Oil

will be just as delicious!

Prep in: 5-15 mins Ready in: 35-45 mins

Calorie Smart

Our Heat & Eat recipes come with a fully prepared main that's ready to heat in the oven and fresh sides. That means you can enjoy a deliciously satisfying dinner for the whole family without any extra fuss! Heat up your lasagne and add a peppery yet sweet apple salad and that's it, you're ready to eat!

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

Oven tray

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
beef lasagne	1 packet	2 packets
apple	1	2
radish	2	3
salad leaves	1 small bag	1 medium bag
basil pesto	1 packet (50g)	1 packet (100g)

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2675kJ (639Cal)	530kJ (127Cal)
Protein (g)	38.7g	7.7g
Fat, total (g)	33.6g	6.7g
- saturated (g)	10.4g	2.1g
Carbohydrate (g)	50.1g	9.9g
- sugars (g)	10.3g	2g
Sodium (mg)	1202mg	238mg

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.



Heat the lasagne

- Preheat oven to 180°C/160°C fan-forced.
- Remove plastic film. Place lasagne tray on an oven tray, then bake until lasagne is piping hot inside, 40-45 minutes.

TIP: Using a microwave instead? Poke a few holes in plastic film. Microwave lasagne (in packaging) on high until piping hot inside, 10-12 minutes. Carefully remove from microwave and let stand for 1 minute before peeling back the film.



Prep the salad

- When the lasagne has 5 minutes cook time remaining, thinly slice apple into wedges.
 Thinly slice radish.
- In a large bowl, combine apple, radish, salad leaves, basil pesto and a drizzle of olive oil. Season to taste.



Serve up

• Divide lasagne and pesto apple salad between plates. Enjoy!



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