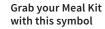
# Cheesy Beef Lasagne with Pesto-Apple Salad















Salad Leaves

**Basil Pesto** 



Beef Lasagne



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

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! Lasagnes are a much loved dinnertime staple, but if you don't have time to construct all those layers, then we have the solution right here! Heat up your lasagne and add a peppery radish salad and that's it, you're ready to eat!

**Pantry items** Olive Oil

## 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)

<sup>\*</sup>Pantry Items

#### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2738kJ (654Cal)	570kJ (136Cal)
Protein (g)	38.2g	8g
Fat, total (g)	33.5g	7g
- saturated (g)	10.4g	2.2g
Carbohydrate (g)	54.6g	11.4g
- sugars (g)	14.6g	3g
Sodium (mg)	1195mg	249mg

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 beef 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 cheesy beef lasagne between plates. Serve with pesto-apple salad. Enjoy!

