



Oven-Ready Beef Lasagne

with Balsamic Cherry Tomato Salad & Homemade Garlic Bread

HEAT & EAT



Grab your Meal Kit with this symbol



Beef Lasagne



Snacking Tomatoes



Bake-At-Home Ciabatta



Garlic Paste



Cheddar Cheese



Mixed Salad Leaves



Balsamic Vinaigrette Dressing

Prep in: **5-15 mins**
Ready in: **45-55 mins**

Want dinner on the table in 3 easy steps? Simply heat up our oven-ready beef lasagne and serve it with a balsamic cherry tomato side salad and some cheesy garlic bread. This is home cooking made easy, with minimal prep and maximum flavour. Sit back, relax and let the rich aromas take over.

Pantry items

Butter

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

Ingredients

| | 2 People | 4 People |
|-------------------------------|-----------------|------------------|
| beef lasagne | 1 packet | 2 packets |
| snacking tomatoes | 1 punnet | 2 punnets |
| bake-at-home ciabatta | 1 | 2 |
| garlic paste | 1 packet | 2 packets |
| butter* | 15g | 30g |
| Cheddar cheese | 1 medium packet | 1 large packet |
| mixed salad leaves | 1 medium bag | 1 large bag |
| balsamic vinaigrette dressing | 1 bottle (25ml) | 2 bottles (50ml) |

*Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 4128kJ (986Cal) | 760kJ (181Cal) |
| Protein (g) | 46.1g | 8.5g |
| Fat, total (g) | 59.3g | 10.9g |
| - saturated (g) | 29.4g | 5.4g |
| Carbohydrate (g) | 64.3g | 11.8g |
| - sugars (g) | 12.5g | 2.3g |
| Sodium (mg) | 2125mg | 391mg |

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/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



1



2



3



Heat the lasagne

- Preheat oven to **200°C/180°C fan-forced**.
- Remove plastic film from **beef lasagne**.
- Bake until warmed through, **30 minutes**.
- Heat grill to medium-high. Grill until golden brown, **5 minutes**.

NOTE: Please disregard packaging label and follow instructions above for the best results!

Make the garlic bread

- When lasagne has **10 minutes** remaining, halve **snacking tomatoes**.
- Slice **bake-at-home ciabatta** in half lengthways.
- In a small heatproof bowl, microwave **garlic paste** and the **butter** in **10 second** bursts, until melted and fragrant. Season with **salt** and **pepper**.
- Brush **garlic butter** over cut sides of **ciabatta** and place directly on wire racks in oven. Sprinkle over **Cheddar cheese**. Bake until heated through, **5-8 minutes**.

Make the salad & serve up

- Just before serving, in a large bowl, combine snacking tomatoes, **mixed salad leaves**, **balsamic vinaigrette dressing**, a drizzle of olive oil and a pinch of salt and pepper.
- Divide beef lasagne and balsamic tomato salad between plates. Serve with garlic bread. Enjoy!

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