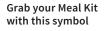


# Oven-Ready Beef Lasagne with Balsamic Cherry Tomato Salad & Homemade Garlic Bread

HEAT & EAT











**Snacking Tomatoes** 



Bake-At-Home



Garlic Paste

Ciabatta



Cheddar Cheese





**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)

<sup>\*</sup>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.



## 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!



Scan here if you have any questions or concerns



