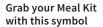


# Herby Italian Beef & Bacon Lasagne with Pear Salad

PUB BISTRO

















Diced Bacon

Tomato Paste



Chicken Stock

Italian Herbs





Garlic Paste





Light Cooking



Cream

Parmesan Cheese





Fresh Lasagne

Cheddar Cheese





Mixed Salad Leaves

Prep in: 40-50 mins Ready in: 60-70 mins

This loaded lasagne is sure to bring the good vibes to the dinner table. Team with a sweet and peppery salad and you'll get a good dose of veggies in too.

## **Pantry items**

Olive Oil, Butter, Plain Flour, Milk, Vinegar (White Wine or Balsamic)

## 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

 $\label{eq:large_problem} \mbox{Large frying pan} \cdot \mbox{Medium saucepan} \cdot \mbox{Medium or large} \\ \mbox{baking dish}$ 

# Ingredients

<b>-</b>		
	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
beef mince	1 small packet	2 small packets OR 1 large packet
diced bacon	1 packet (90g)	1 packet (180g)
tomato paste	½ packet	1 packet
chicken stock pot	1 packet (20g)	2 packets (40g)
Italian herbs	1 medium sachet	1 large sachet
garlic paste	2 packets	4 packets
passata	1 box	2 boxes
water*	½ cup	1 cup
butter*	20g	40g
plain flour*	1 tbs	2 tbs
light cooking cream	1 medium packet	1 large packet
milk*	⅓ cup	⅔ cup
Parmesan cheese	1 medium packet	1 large packet
fresh lasagne sheets	1 medium packet	2 medium packets
Cheddar cheese	1 medium packet	1 large packet
pear	1/2	1
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

<sup>\*</sup>Pantry Items

## **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4536kJ (1084Cal)	662kJ (158Cal)
Protein (g)	61.9g	9g
Fat, total (g)	56.7g	8.3g
- saturated (g)	29g	4.2g
Carbohydrate (g)	77.5g	11.3g
- sugars (g)	23.3g	3.4g
Sodium (mg)	1968mg	287mg

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.

# Fancu a beer?

We recommend pairing this meal with Light Lager or Pilsner

#### We're here to help!

Scan here if you have any questions or concerns

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# Get prepped

- Preheat oven to 220°C/200°C fan-forced.
- Grate carrot.



# Cook the filling

- In a large frying pan, heat a drizzle of olive oil over high heat. Cook beef mince, carrot and diced bacon, breaking up with a spoon, until browned, 3-4 minutes.
- Add tomato paste (see ingredients), chicken stock pot, Italian herbs and garlic paste and cook, stirring, until fragrant, 1 minute.
- Reduce heat to medium, then add passata and the water. Cook until slightly reduced,
   2-3 minutes.
- · Remove from heat. Season to taste.

**TIP:** For best results, drain the oil from the pan before adding the tomato paste!



## Cook the white sauce

- In a medium saucepan, melt the butter over medium heat. Add the plain flour and cook, stirring, until a thick paste forms, 1-2 minutes.
- Reduce heat to medium-low, then slowly
  whisk in light cooking cream and the milk
  until smooth. Simmer, stirring constantly, until
  slightly thickened, 1-2 minutes.
- Remove from heat. Stir in Parmesan cheese.
   Season to taste.



# Assemble & bake the lasagne

- Spoon about one quarter of the beef filling into a baking dish, then top with a layer of fresh lasagne sheets. Repeat with the remaining filling and lasagne sheets.
- Finish with a layer of lasagne sheets, then pour over the white sauce. Sprinkle with Cheddar cheese.
- Bake until golden, 20-25 minutes.



## Make the salad

- Meanwhile, thinly slice pear (see ingredients).
- In a large bowl, combine a drizzle of the vinegar and olive oil.
- Season, then add pear and mixed salad leaves.
   Toss to combine.



## Serve up

- Divide herby Italian beef and bacon lasagne between plates.
- · Serve with pear salad. Enjoy!



We need your expertise! Let our Culinary team know what you thought: hellofresh.com.au/rate