



Herby Italian Beef & Bacon Lasagne

with Pear Salad

PUB BISTRO



Grab your Meal Kit with this symbol



Carrot



Beef Mince



Diced Bacon



Tomato Paste



Chicken Stock Pot



Italian Herbs



Garlic Paste



Passata



Light Cooking Cream



Parmesan Cheese



Fresh Lasagne Sheets



Cheddar Cheese



Pear



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

Large frying pan · Medium saucepan · Medium or large baking dish

Ingredients

	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	½	1
vinegar* (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

*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.

Fancy 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



Get prepped

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



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**.



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!



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.



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.



Serve up

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

Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: hellofresh.com.au/rate