

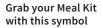
Rich Beef Brisket Ragu Lasagne with Rocket, Pear & Almond Salad

PASTA PERFECTION

NEW

KID FRIENDLY













Brown Onion



Slow-Cooked



Beef Brisket







Chicken Stock

Parmesan Cheese

Passata





Light Cooking Cream

Fresh Lasagne



Sheets



Rocket Leaves

Flaked Almonds

Prep in: 20-30 mins Ready in: 45-55 mins

Layer upon layer packed with flavour! Our twist on the classic lasagne is full of veggies and tender beef brisket, seasoned with our Aussie spice blend. A bechamel sauce with Parmesan ties it all together to create unforgettable mouthfuls of rich deliciousness!

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 \cdot Medium saucepan \cdot Medium or large baking dish

Ingredients

_		
	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
brown onion	1/2	1
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
passata	2 packets	4 packets
chicken stock pot	1 packet	2 packets
water*	1/4 cup	½ 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
pear	1	2
rocket leaves	1 medium packet	2 medium packets
vinegar* (white wine or balsamic)	drizzle	drizzle
flaked almonds	1 medium packet	1 large packet
*Pantry Items		

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4244kJ (1014Cal)	535kJ (127Cal)
Protein (g)	52.6g	6.6g
Fat, total (g)	46.7g	5.9g
- saturated (g)	23.5g	3g
Carbohydrate (g)	90.6g	11.4g
- sugars (g)	33.7g	4.3g
Sodium (mg)	1561mg	197mg

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.



Get prepped

- Preheat oven to 240°C/220°C fan-forced.
 Finely chop carrot and brown onion (see ingredients).
- Transfer slow-cooked beef brisket including the liquid to a bowl and shred with two forks.



Cook the sauce

- In a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook onion and carrot, stirring, until tender, 4-5 minutes.
- Add Aussie spice blend and cook until fragrant,
 1 minute.
- Add shredded brisket, passata, chicken stock pot and the water. Reduce heat to medium, and simmer until slightly thickened,
 2-4 minutes.



Make the bechamel

- While the sauce is simmering, 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 roughly a quarter of the beef filling into a baking dish, then top with a fresh lasagne sheet.
- Repeat with remaining filling and lasagne sheets. Finish with a final lasagne sheet, then pour over the white sauce.
- Bake **lasagne** until filling is bubbling and top is golden brown, **20-25 minutes**.



Toss the salad

- Meanwhile, thinly slice **pear** into wedges.
- In a large bowl, combine **rocket leaves**, **pear** and a drizzle of **vinegar** and **olive oil**. Season.
- Sprinkle with flaked almonds.



Serve up

- Divide beef brisket lasagne between plates.
- Serve with rocket, pear and almond salad. Enjoy!

Scan here if you have any questions or concerns