



Rich Beef Brisket Ragu Lasagne

with Rocket, Pear & Almond Salad

PASTA PERFECTION

NEW

KID FRIENDLY



Grab your Meal Kit with this symbol



Carrot



Brown Onion



Slow-Cooked Beef Brisket



Aussie Spice Blend



Passata



Chicken Stock Pot



Light Cooking Cream



Parmesan Cheese



Fresh Lasagne Sheets



Pear



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 · Medium saucepan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
carrot	1	2
brown onion	½	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*	¼ 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.



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**.



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**.



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**.



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.



Serve up

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

We're here to help!

Scan here if you have any questions or concerns



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