



# Beef Brisket Ragu Lasagne

with Rocket, Pear & Almond Salad

PASTA PERFECTION

KID FRIENDLY

Grab your meal kit  
with this number

38



Carrot



Brown Onion



Slow-Cooked  
Beef Brisket



Aussie Spice  
Blend



Passata



Worcestershire Sauce



Light Cooking  
Cream



Parmesan Cheese



Fresh Lasagne  
Sheets



Pear



Spinach & Rocket  
Mix



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 hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

**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
<b>olive oil*</b>	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	1 packet	2 packets
Worcestershire sauce	1 packet	2 packets
<b>water*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
<b>plain flour*</b>	1 tbs	2 tbs
light cooking cream	1 medium packet	1 large packet
<b>milk*</b>	⅓ cup	⅔ cup
Parmesan cheese	1 medium packet	1 large packet
fresh lasagne sheets	1 packet	2 packets
pear	1	2
spinach & rocket mix	1 medium packet	2 medium packets
<b>vinegar*</b> (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)	4401kJ (1051Cal)	520kJ (124Cal)
Protein (g)	57.2g	6.8g
Fat, total (g)	49.6g	5.9g
- saturated (g)	24.7g	2.9g
Carbohydrate (g)	87.9g	10.4g
- sugars (g)	32.8g	3.9g
Sodium (mg)	1595mg	189mg
Dietary Fibre (g)	17.3g	2g

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

## We're here to help!

Scan here if you have any questions or concerns



## 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.



## 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**, then cook until fragrant, **1 minute**.
- Add **shredded brisket, passata, Worcestershire sauce** 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 **spinach & rocket mix, pear**, a drizzle of **vinegar** and **olive oil**. Season to taste.
- Sprinkle with **flaked almonds**.



## Make the bechamel

- 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 with **salt** and **pepper**.



## Serve up

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

## Rate your recipe

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