

Oozy Beef & Bacon Monster Lasagne

with Baby Broccoli & Basil Pesto

HALLOWEEN SPECIAL

KID FRIENDLY

Grab your meal kit
with this number

28



Garlic



Beef Mince



Diced Bacon



Soffritto Mix



Tomato & Herb
Seasoning



Diced Tomatoes
With Onion & Garlic



Light Cooking
Cream



Parmesan Cheese



Fresh Lasagne
Sheets



Cheddar Cheese



Baby Broccoli



Basil Pesto



Flaked Almonds

Prep in: 30-40 mins
Ready in: 50-60 mins

 Eat Me First

Watch out, this beef and bacon lasagne is ghoulishly good. Ditch the jack'o'lantern this Halloween and instead, replicate that spooky face on your food! You heard it here first but we reckon this lasagne is so delicious, it's scary.

Pantry items

Olive Oil, Brown Sugar, Butter,
Plain Flour, Milk

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 · Large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	2 cloves	4 cloves
beef mince	1 medium packet	2 medium packets OR 1 large packet
diced bacon	1 medium packet	1 large packet
soffritto mix	1 medium packet	1 large packet
tomato & herb seasoning	1 sachet	2 sachets
diced tomatoes with onion & garlic	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
water*	¼ cup	½ cup
butter*	20g	40g
plain flour*	1 tbs	2 tbs
light cooking cream	1 medium packet	1 large packet
milk*	½ cup	¾ cup
Parmesan cheese	1 medium packet	1 large packet
fresh lasagne sheets	1 packet	2 packets
Cheddar cheese	1 medium packet	1 large packet
baby broccoli	1 bunch	2 bunches
basil pesto	1 packet	2 packets
flaked almonds	1 medium packet	1 large packet

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5368kJ (1283cal)	337kJ (81cal)
Protein (g)	68.8g	4.3g
Fat, total (g)	72.8g	4.6g
- saturated (g)	31g	1.9g
Carbohydrate (g)	82.4g	5.2g
- sugars (g)	24.9g	1.6g
Sodium (mg)	3112mg	195.4mg
Dietary Fibre (g)	19g	1.2g

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 for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



Start the filling

- Preheat oven to **220°C/200°C fan-forced**.
- Finely chop **garlic**.
- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **beef mince**, **diced bacon** and **soffritto mix**, breaking up with a spoon, until browned, **5-6 minutes**. Drain excess **oil** from the pan.



Bake the lasagne

- Spoon roughly one 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**. Sprinkle with **Cheddar cheese**.
- Bake until golden, **20-25 minutes**.



Finish the filling

- Add **garlic** and **tomato & herb seasoning** to the pan, then cook until fragrant, **1 minute**.
- Reduce heat to medium and stir in **diced tomatoes with onion & garlic**, the **brown sugar** and **water**, until slightly reduced, **2-3 minutes**. Season with **pepper**.

TIP: For best results, drain the oil from the pan before adding the spice blend!



Cook the broccolini

- When lasagne has **10 minutes** remaining, trim and roughly chop **baby broccoli**.
- Wipe out frying pan and return to medium-high heat with a drizzle of **olive oil**.
- Cook **baby broccoli**, tossing, until tender, **5-6 minutes**. Season to taste.



Make 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 and stir in **Parmesan cheese**.



Serve up

- Divide oozy beef and bacon lasagne between plates.
- Cut off one corner of the **basil pesto** packet and draw a fun face on the lasagne. Assemble baby broccoli as hair and **flaked almonds** as teeth for the monster. Enjoy!

We're here to help!

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2024 | CW43

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Deathly Double Chocolate Chip Brownies

with Peanut Butter & Oozy Berry Compote

HALLOWEEN SPECIAL

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28



Chocolate Brownie Mix



White Chocolate Chips



Peanut Butter



Mixed Berry Compote

Prep in: 20-30 mins
Ready in: 50-60 mins

Those who dare to brave these deathly double chocolate brownies will soon find out that we meant business when creating something so scrumptious that it's frightening. Dripping with an oozy berry compote, only the boldest of chefs will be able to dish these up without having eaten a single crumb in the process!

Pantry items

Butter, Eggs

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, double your quantities and cook 2 batches of the brownie.

You will need

20cm square baking tin (or dish)

Ingredients

	4 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet
white chocolate chips	1 packet
peanut butter	1 packet
mixed berry compote	1 sachet

*Pantry Items

Nutrition

Avg Qty	Per Serving*	Per 100g
Energy (kJ)	1794kJ (428Cal)	1664kJ (397Cal)
Protein (g)	6.7g	6.2g
Fat, total (g)	23.8g	22.1g
- saturated (g)	13.6g	12.6g
Carbohydrate (g)	46.9g	43.5g
- sugars (g)	39.6g	36.7g
Sodium (mg)	169mg	157mg
Dietary Fibre (g)	2g	1.9g

The quantities provided above are averages only.

*Nutritional information is based on 4 servings.

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1



Get prepped

- Preheat oven to **180°C/160°C fan-forced**.
- Grease and line a 20cm square baking tin.
- Melt the **butter** in the microwave or in a saucepan.

3



Bake the brownie

- Bake **brownie** for **25-35 minutes** or until just firm to the touch but still a little soft in the middle. Set aside to cool.

TIP: To check if the brownie is done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgy, bake for an extra 5 minutes.

TIP: The brownie will firm up more once they've cooled. Allow to cool completely in the baking tin.

2



Make the batter

- Crack the **eggs** into a large bowl.
- Add **chocolate brownie mix**, **white chocolate chips**, the **melted butter** and a pinch of **salt**. Stir with a wooden spoon until well combined.
- Transfer **brownie mixture** to a baking tin and spread with the back of a wooden spoon. Dollop over **peanut butter**.
- Using a knife or fork, swirl **peanut butter** into the brownie mixture to create a marbled effect.

4



Serve up

- Once brownie has cooled, slice brownie into squares.
- Drizzle over **mixed berry compote** and divide between plates to serve. Enjoy!

TIP: Store any leftover brownies in an airtight container in fridge!

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