

Cheery Beef & Hidden Veggie Lasagne

with Basil Pesto

KID'S KITCHEN

NEW

Grab your meal kit with this number

44



Celery



Leek



Carrot



Beef Mince



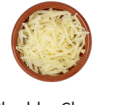
Aussie Spice Blend



Tomato Paste



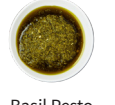
Chicken Stock Pot



Cheddar Cheese



Fresh Lasagne Sheets



Basil Pesto



Beef Mince



Diced Bacon

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

It's all hands on deck, this recipe is designed to be cooked by grown-ups and kids together! Layers of fresh lasagne sheets, meets a loaded lentil filling to make the lasagne of a lifetime! The choice is yours (our little chefs) to make this meal into a friend or a foe, but either way, it tastes even better than it looks (and it looks really good!).

Pantry items

Olive Oil, Balsamic Vinegar, Butter, Brown Sugar, 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 · Medium baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 medium packet	1 large packet
leek	1	2
carrot	1	2
beef mince	1 medium packet	2 medium packets OR 1 large packet
Aussie spice blend	1 medium sachet	1 large sachet
tomato paste	1 medium packet	1 large packet
balsamic vinegar*	1 tsp	2 tsp
chicken stock pot	½ packet	1 packet
water*	½ cup	1 cup
butter* (for the filling)	20g	40g
brown sugar*	1 tsp	2 tsp
butter* (for the sauce)	30g	60g
plain flour*	2 tbs	4 tbs
milk*	1 cup	2 cups
Cheddar cheese	1 medium packet	1 large packet
fresh lasagne sheets	1 packet	2 packets
basil pesto	1 packet	2 packets

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4720kJ (1128cal)	490kJ (117cal)
Protein (g)	54.2g	5.6g
Fat, total (g)	63.1g	6.6g
- saturated (g)	26.5g	2.8g
Carbohydrate (g)	82.6g	8.6g
- sugars (g)	20g	2.1g
Sodium (mg)	1464mg	152mg
Dietary Fibre (g)	12.9g	1.3g

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.



Cook the mince

- Preheat oven to **240°C/220°C fan-forced**.
- Finely chop **celery**.
- Thinly slice **leek**.
- Grate **carrot**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. Cook **beef mince**, breaking up with a spoon, until just browned, **4-5 minutes**.

Little cooks: Under adult supervision, older kids can help grate the carrot.



Assemble the lasagne

- Slice **fresh lasagne sheets** in half widthways.
- Spoon roughly ¼ of the **mince filling** into a baking dish, followed by ¼ of **bechamel**, then top with a **fresh lasagne sheet**. Repeat with remaining **filling**, **bechamel** and **lasagne sheets**.
- Finish with a final **lasagne sheet**, then remaining **bechamel**.

Little cooks: Take the lead and help assemble the lasagne. Be careful the filling is hot!



Cook the filling

- Add **leek**, **celery** and **carrot** to the frying pan and cook, tossing, until tender, **4-5 minutes**.
- Reduce heat to medium-low, then add **Aussie spice blend**, **tomato paste** and the **balsamic vinegar** and cook until fragrant, **1-2 minutes**.
- Remove pan from heat, then add **chicken stock pot** (see ingredients), the **water**, **butter** (for the filling) and **brown sugar** and stir to combine. Season generously with **salt** and **pepper**.



Bake the lasagne

- Bake **lasagne** until filling is bubbling and top is golden brown, **20-25 minutes**.



Make the béchamel

- Heat a medium saucepan over medium heat. Add the **butter** (for the sauce) and **plain flour** and cook, stirring until a thin paste forms, **1 minute**.
- Remove pan from heat, then slowly whisk in the **milk** until a smooth sauce forms.
- Stir through **Cheddar cheese**, then season with **salt** and **pepper**.



Serve up

- Divide cheesy beef and hidden veggie lasagne between plates.
- Cut off one corner of the **basil pesto** packet and draw a fun face on the lasagne. Enjoy!

Little cooks: Add the finishing touch by drawing a fun face on the lasagne!

We're here to help!

Scan here if you have any questions or concerns

2024 | CW45



CUSTOM OPTIONS



DOUBLE BEEF MINCE

Follow method above, cooking in batches if necessary.



ADD DICED BACON

Cook with filling, breaking up with a spoon, until browned, 4-5 minutes. Continue with recipe.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

