



Italian Beef & Bacon Lasagne

with Red Wine Jus & Pear Salad



Brown Onion



Carrot



Garlic



Beef Mince



Diced Bacon



Tomato Paste



Passata



Red Wine Jus



Worcestershire Sauce



Beef-Style Stock Powder



Light Cooking Cream



Grated Parmesan Cheese



Fresh Lasagne Sheets



Shredded Cheddar Cheese



Pear



Mixed Salad Leaves

 Hands-on: **40-50 mins**
Ready in: **60-70 mins**

This loaded lasagne is sure to bring the good vibes to the dinner table. Team with a sweet and peppery salad and you'll get a good dose of veggies in, too.

Pantry items

Olive Oil, Butter, Plain Flour, Milk, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

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
brown onion	1	2
carrot	1	2
garlic	2 cloves	4 cloves
beef mince	1 small packet	1 medium packet
diced bacon	1 packet (90g)	1 packet (180g)
tomato paste	½ packet	1 packet
passata	1 box	2 boxes
water*	¼ cup	½ cup
red wine jus	1 packet	2 packets
Worcestershire sauce	1 medium packet	1 large packet
beef-style stock powder	1 medium sachet	1 large sachet
butter*	20g	40g
plain flour*	1 tbs	2 tbs
light cooking cream	1 medium packet	1 large packet
milk*	⅓ cup	⅔ cup
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
fresh lasagne sheets	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
pear	½	1
balsamic vinegar*	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4724kJ (1129Cal)	579kJ (138Cal)
Protein (g)	68.1g	8.4g
Fat, total (g)	54.3g	6.7g
- saturated (g)	29.7g	3.6g
Carbohydrate (g)	83.6g	10.3g
- sugars (g)	28.3g	3.5g
Sodium (mg)	1970mg	242mg

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.

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2021 | CW41



Start the filling

Preheat the oven to **220°C/200°C fan-forced**. Finely chop the **brown onion, carrot and garlic**. In a large frying pan, heat a drizzle of **olive oil** over a medium-high heat. Cook the **onion and carrot**, stirring, until tender, **6-7 minutes**. Transfer to a bowl.

TIP: Grate the carrot, if preferred, and add it to the pan with the onion in the last 1-2 minutes of cook time.



Assemble & bake the lasagne

Spoon about 1/4 of the **beef filling** into a baking dish, then top with a layer of **fresh lasagne sheets**. Repeat with the remaining **filling** and **lasagne sheets**. Finish with a layer of **lasagne sheets**, then pour over the **white sauce**. Sprinkle over the **shredded Cheddar cheese**. Bake until golden, **20-25 minutes**.



Finish the filling

Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **beef mince** and **bacon**, breaking up with a spoon, until browned, **3-4 minutes**. Add the **tomato paste** (see ingredients) and **garlic** and cook, stirring, until fragrant, **1 minute**. Reduce the heat to medium, then add the **passata**, the **water, red wine jus, Worcestershire sauce, beef-style stock powder** and **cooked veggies**. Cook until slightly reduced, **2-3 minutes**. Remove the pan from the heat. Season to taste.



Make the salad

While the lasagne is baking, thinly slice the **pear** (see ingredients). In a large bowl, combine a drizzle of **balsamic vinegar** and **olive oil** with a pinch of **salt** and **pepper**. Just before serving, top with the **pear** and **mixed salad leaves**. Toss to combine.



Cook the white sauce

In a medium saucepan, melt the **butter** over a medium heat. Add the **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**. Remove the pan from the heat. Slowly whisk in the **light cooking cream** and **milk** until smooth. Stir in the **grated Parmesan cheese**. Season to taste.



Serve up

Divide the Italian beef and bacon lasagne with red wine jus between plates. Serve with the pear salad.

Enjoy!

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