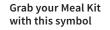# HELLO FRESH

Oven-Ready Beef Lasagne
with Balsamic Cherry Tomato Salad

HEAT & EAT

Snacking Tomatoes

Salad Leaves

Balsamic Vinaigrette Dressing

Beef Lasagne

Prep in: **5-15** mins
Ready in: **45-55** mins

Want dinner on the table in 3 easy steps? Simply heat up our oven-ready beef lasagne and serve it with a balsamic cherry tomato side salad. This is home cooking made easy, with minimal prep and maximum flavour. Sit back, relax and let the rich aromas take over.

Pantry items

Olive Oil

AH

Ingredients

	2 People	4 People
*olive oil**	refer to method	refer to method
beef lasagne	1 packet	2 packets
snacking tomatoes	1 punnet	2 punnets
salad leaves	1 medium bag	1 large bag
balsamic vinaigrette dressing	1 packet	2 packets

***Pantry Items**

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2959kJ (707Cal)	647kJ (154Cal)
Protein (g)	36.6g	8g
Fat, total (g)	44.8g	9.8g
- saturated (g)	20.9g	4.6g
Carbohydrate (g)	37g	8.1g
- sugars (g)	12.1g	2.6g
Sodium (mg)	1654mg	362mg

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.

1

Heat the lasagne

- Preheat oven to **200°C/180°C fan-forced**.
- Remove plastic film from **beef lasagne** and cover tightly with foil.
- Bake until warmed through, **30 minutes**.
- Remove from oven and remove foil. Return to oven and bake until golden, a further **10 minutes**.

2

Make the salad

- When lasagne has **10 minutes** remaining, slice **snacking tomatoes** in half.
- In a large bowl, combine **snacking tomatoes**, **salad leaves**, **balsamic vinaigrette dressing**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.

3

Serve up

- Divide beef lasagne and balsamic cherry tomato salad between plates. Enjoy!