



Oven-Ready Beef Lasagne

with Balsamic Cherry Tomato Salad

HEAT & EAT



Grab your Meal Kit with this symbol



Beef Lasagne



Snacking Tomatoes



Salad Leaves



Balsamic Vinaigrette Dressing

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

Before you start

Wash your hands and any fresh food.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

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 (155Cal)
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.

We're here to help!

Scan here if you have any questions or concerns



1



2



3



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. Bake until golden, a further **10 minutes**.

Make the salad

- With **10 minutes** remaining on the lasagne, 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**.

Serve up

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

Rate your recipe

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