



CLASSIC BEEF RAGÙ LASAGNA

with Garlicky Ricotta, Mozzarella & Parmesan

INGREDIENTS

4 PERSON | 8 PERSON



1 | 2
Onion



¼ oz | ¼ oz
Parsley



4 oz | 8 oz
Ricotta Cheese
Contains: Milk



2 tsp | 4 tsp
Garlic Powder



10 oz | 20 oz
Fresh Lasagna
Noodles
Contains: Eggs, Wheat



20 oz | 40 oz
Ground Beef**



2 TBSP | 4 TBSP
Italian Seasoning



1 | 2
Tomato Paste



2 | 4
Chicken Stock
Concentrates



2 | 4
Beef Stock
Concentrates



14 oz | 28 oz
Marinara Sauce



½ Cup | 1 Cup
Mozzarella Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



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THERE TOO. SCAN HERE TO GET HELP!

**In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received all your protein in one package—rest assured it contains the correct amount.

HELLO

BIG BATCH

This hearty crowd-pleaser feeds double the folks—perfect for a family dinner + leftovers!



PREP: 5 MIN | COOK: 60 MIN | CALORIES: 810



HELLO FRESH

BUST OUT

- Small bowl
- Paper towels
- Large pan
- Medium bowl
- Baking dish
- Aluminum foil
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Nonstick cooking spray

MORE IS MORE

If you're on a 6-person plan you will have enough ingredients to make 12 servings. Simply triple the amounts in the recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.



1 PREP

- Adjust rack to top position (**top and middle positions for 8 servings**) and preheat oven to 450 degrees. **Wash and dry produce.**
- Halve, peel, and dice **onion** into ¼-inch pieces. Roughly chop **parsley**.
- In a small bowl, combine **ricotta**, **half the garlic powder** (you'll use the rest in the next step), **1 tsp water**, a **big pinch of salt**, and **pepper**.
- Halve **lasagna noodles** widthwise, then halve again widthwise (you'll have **20 squares; 40 squares for 8**). Cover with damp paper towels (this will help prevent the noodles from drying out).



2 COOK BEEF

- Heat a **drizzle of oil** in a large pan over medium-high heat. Add **beef***, **onion**, **Italian Seasoning**, and **remaining garlic powder**. Season with **salt** and **pepper**. Cook, breaking up meat into pieces, until cooked through, 6-8 minutes (**8-10 minutes for 8 servings**). Carefully drain any excess grease from pan.
- Add **tomato paste**, **chicken stock concentrates**, and **beef stock concentrates** to pan. Cook, stirring, until incorporated, 30-60 seconds.
- Add **¼ cup water** (½ cup for 8); stir to combine. Remove pan from heat.



3 START LASAGNA

- Fill a medium bowl with **warm water**. Add **½ cup marinara** to the bottom of an 8-by-8-inch baking dish and spread out in an even layer. (**For 8 servings, use two 8-by-8-inch baking dishes.**)
- Working one at a time, dip **four lasagna squares** into bowl with water, then place on top of marinara. **TIP: Avoid overlapping too much to ensure even cooking. It's OK if some of the squares go up the sides of the dish!**
- Top lasagna squares with **1 cup beef mixture** and spread out in an even layer.



4 LAYER LASAGNA

- Dip **four lasagna squares** into bowl with water and place on top of **beef mixture**.
- Dollop **½ cup marinara** over top and spread out in an even layer.
- Top with 1 cup beef mixture and spread out in an even layer.
- Dollop with **¼ cup garlicky ricotta** and sprinkle with **2 TBSP mozzarella**.
- Repeat layering with four lasagna squares, ½ cup marinara, remaining beef mixture, remaining garlicky ricotta, and 2 TBSP mozzarella.



5 FINISH LASAGNA

- Dip **four lasagna squares** into bowl with water and place on top. Evenly spread **remaining marinara** over the top and sprinkle with **remaining mozzarella**.
- Sprinkle **lasagna** with **Parmesan**. **TIP: Save remaining lasagna squares for another use! We like cutting them into smaller strips and simmering in soup until just tender, 3-4 minutes.**



6 BAKE LASAGNA

- Coat a large piece of aluminum foil with **nonstick cooking spray**; tightly cover baking dish with foil, coated side down.
- Bake **lasagna** on top rack for 25 minutes (**for 8 servings, bake on top and middle racks, swapping positions halfway through**).
- Carefully uncover (**steam may release!**) and bake until cheese is golden brown and noodles are fully cooked, 8-10 minutes more.
- Remove from oven and let rest 5 minutes.



7 FINISH & SERVE

- Cut **lasagna** into four pieces (**eight pieces for 8 servings**).
- Serve family style or divide between plates; sprinkle with **parsley**.

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*Ground Beef is fully cooked when internal temperature reaches 160°.