



Cheesy Beef, Venison & Bacon Lasagne

with Radish Salad

Grab your Meal Kit with this symbol



Button Mushrooms



Garlic



Fresh Lasagne Sheet



Soffritto Mix



Diced Bacon



Venison & Beef Mince



Garlic & Herb Seasoning



Red Wine Jus



Longlife Cream



Grated Parmesan Cheese



Shredded Cheddar Cheese



Radish



Mixed Salad Leaves

Hands-on: **25-35 mins**
Ready in: **50-60 mins**

Layers of ooey-gooey 'béchamel' sauce and beef, venison and bacon are filled to the brim in this winner dish! Topped with Cheddar cheese and served with a crispy radish salad, this is a pub classic, turned hearty home cooking at its finest!

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 frying pan · Medium or large baking dish

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
button mushrooms	1 packet	1 packet
garlic	3 cloves	6 cloves
fresh lasagne sheet	1 medium packet	1 large packet
soffritto mix	1 packet (150g)	1 packet (300g)
diced bacon	1 packet	1 packet
venison & beef mince	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
water*	¼ cup	½ cup
red wine jus	1 medium packet	1 large packet
butter*	20g	40g
plain flour*	1 tbs	2 tbs
longlife cream	½ bottle (125ml)	1 bottle (250ml)
milk*	⅓ cup	⅔ cup
grated Parmesan cheese	1 packet (30g)	1 packet (60g)
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
radish	1	2
mixed salad leaves	1 bag (30g)	1 packet (60g)
balsamic vinegar*	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4629kJ (1106Cal)	735kJ (176Cal)
Protein (g)	57.8g	9.2g
Fat, total (g)	78.8g	12.5g
- saturated (g)	42.5g	6.8g
Carbohydrate (g)	39.9g	6.3g
- sugars (g)	8.8g	1.4g
Sodium (mg)	1432mg	228mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

If you have any questions or concerns, please visit hellofresh.co.nz/contact

2021 | CW42



Get prepped

Preheat the oven to **220°C/200°C fan-forced**. Thinly slice the **button mushrooms**. Finely chop the **garlic**. Slice the **fresh lasagne sheet** in half widthways.



Make the cheese sauce

While the mince is cooking, heat a medium frying pan over a medium heat. Cook the **butter** and remaining **garlic** until fragrant, **1 minute**. Add the **plain flour** and cook, stirring, until a thick paste forms, **2 minutes**. Remove the pan from the heat, then slowly whisk in the **longlife cream** (see ingredients) and **milk** until smooth. Stir through the **grated Parmesan cheese**, then season with **salt and pepper**.



Start the filling

In a large frying pan, heat a drizzle of **olive oil** over a high heat. Cook the **mushrooms, soffritto mix** and **diced bacon**, breaking up with a spoon, until tender and golden, **6-8 minutes**. Transfer to a bowl.



Bake the lasagne

Spoon about 1/2 of the **beef filling** into a baking dish, then top with a layer of **lasagne sheets** (lay two sheets alongside each other for 4 people). Follow with a layer of **cheese sauce**. Repeat with the remaining **beef filling, lasagne sheets** and **cheese sauce**. Sprinkle over the **shredded cheddar cheese**, then bake until golden, **20-25 minutes**. Meanwhile, thinly slice the **radish**. In a medium bowl, add the **mixed salad leaves, radish** and a drizzle of **balsamic vinegar** and **olive oil**. Toss to coat.



Finish the filling

Return the frying pan to a high heat with a drizzle of **olive oil**. Cook the **venison & beef mince**, breaking up with a spoon, until browned, **3-4 minutes**. Add the **garlic & herb seasoning** and 1/2 the **garlic**, then return the **bacon** and **veggies** to the pan and cook, stirring, until fragrant, **1-2 minutes**. Add the **water** and **red wine jus** and cook until slightly reduced, **1-2 minutes**.



Serve up

Divide the cheesy beef, venison and bacon lasagne between plates. Serve with the radish salad.

Enjoy!