



# Herby Italian Beef & Bacon Lasagne

with Pear Salad

PUB BISTRO

Grab your Meal Kit with this symbol



Carrot



Garlic



Beef Mince



Diced Bacon



Tomato Paste



Chicken Stock Pot



Italian Herbs



Passata



Thickened Cream



Shaved Parmesan Cheese



Fresh Lasagne Sheets



Shredded Cheddar Cheese



Pear



Mixed Salad Leaves

Prep in: 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, Vinegar (White Wine or Balsamic)

## 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

## You will need

Large frying pan · Medium saucepan · Medium or large baking dish

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
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
chicken stock pot	1 packet (20g)	2 packets (40g)
Italian herbs	1 medium sachet	1 large sachet
passata	1 box	2 boxes
<b>water*</b>	½ cup	1 cup
<b>butter*</b>	20g	40g
<b>plain flour*</b>	1 tbs	2 tbs
thickened cream	1 packet	2 packets
<b>milk*</b>	½ cup	¾ cup
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
fresh lasagne sheets	1 medium packet	1 large packet
shredded Cheddar cheese	1 medium packet	1 large packet
pear	½	1
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
mixed salad leaves	1 small bag	1 medium bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4448kJ (1063Cal)	661kJ (158Cal)
Protein (g)	61.6g	9.2g
Fat, total (g)	54.8g	8.1g
- saturated (g)	28.9g	4.3g
Carbohydrate (g)	76.5g	11.4g
- sugars (g)	22.8g	3.4g
Sodium (mg)	1855mg	276mg

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](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Get prepped

- Preheat oven to **220°C/200°C fan-forced**.
- Grate **carrot**.
- Finely chop **garlic**.



## Assemble & bake the lasagne

- Spoon about ¼ 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 with **shredded Cheddar cheese**.
- Bake until golden, **20-25 minutes**.



## Cook the filling

- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **beef mince**, **carrot** and **diced bacon**, breaking up with a spoon, until browned, **3-4 minutes**.
- Add **tomato paste** (see ingredients), **chicken stock pot**, **Italian herbs** and **garlic** and cook, stirring, until fragrant, **1 minute**.
- Reduce heat to medium, then add **passata** and the **water**. Cook until slightly reduced, **2-3 minutes**.
- Remove from heat. Season to taste.

**TIP:** For best results, drain the oil from the pan before adding the tomato paste!



## Make the salad

- Meanwhile, thinly slice **pear** (see ingredients).
- In a large bowl, combine a drizzle of the **vinegar** and **olive oil**.
- Season, then add **pear** and **mixed salad leaves**. Toss to combine.



## Cook the white sauce

- In a medium saucepan, melt the **butter** over medium heat. Add the **plain flour** and cook, stirring, until a thick paste forms, **1-2 minutes**.
- Reduce heat to medium-low, then slowly whisk in **thickened cream** and the **milk** until smooth. Simmer, stirring constantly, until slightly thickened, **1-2 minutes**.
- Remove from heat. Stir in **shaved Parmesan cheese**. Season to taste.



## Serve up

- Divide herby Italian beef and bacon lasagne between plates.
- Serve with pear salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

We need your expertise!

Let our Culinary team know what you thought: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)