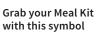


Beastly Beef & Bacon Monster Lasagne

with Broccolini & Basil Pesto

SEASONAL SPECIAL

KID FRIENDLY













Diced Bacon



Soffritto Mix



Tomato & Herb



Seasoning





Chicken-Style



Light Cooking

Stock Powder





Parmesan Cheese



Cheddar Cheese





Basil Pesto



Baby Broccoli

Flaked Almonds



Watch out, this beef and bacon lasagne is ghoulishly good. Ditch the jack'o'lantern this Halloween and instead, replicate that spooky face on your food! You heard it here first but we reckon this lasagne is so delicious that it's scary.

Pantry items

Olive Oil, Brown Sugar, Butter, Plain Flour, Milk

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 · Large baking dish

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
garlic	2 cloves	4 cloves		
beef mince	1 small packet	2 small packets OR 1 large packet		
diced bacon	1 packet (90g)	1 packet (180g)		
soffritto mix	1 medium bag	1 large bag		
tomato & herb seasoning	1 sachet	2 sachets		
diced tomatoes with garlic & onion	1 box	2 boxes		
chicken-style stock powder	1 medium sachet	1 large sachet		
brown sugar*	1 tsp	2 tsp		
water*	1/4 cup	½ cup		
butter*	20g	40g		
plain flour*	1 tbs	2 tbs		
light cooking cream	1 medium packet	1 large packet		
milk*	⅓ cup	⅔ cup		
Parmesan cheese	1 medium packet	1 large packet		
fresh lasagne sheets	1 packet	2 packets		
Cheddar cheese	1 medium packet	1 large packet		
baby broccoli	1 bunch	2 bunches		
basil pesto	1 packet	2 packets		
flaked almonds	1 medium packet	1 large packet		
* Dantry Itoms				

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5379kJ (1286Cal)	651kJ (156Cal)
Protein (g)	69.6g	8.4g
Fat, total (g)	72.6g	8.8g
- saturated (g)	30.8g	3.7g
Carbohydrate (g)	82.9g	10g
- sugars (g)	24.9g	3g
Sodium (mg)	3170mg	384mg

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.



Start the filling

- Preheat oven to 220°C/200°C fan-forced.
- Finely chop garlic.
- In a large frying pan, heat a drizzle of olive oil over high heat.
- · Cook beef mince, diced bacon and soffritto mix, breaking up with a spoon, until browned, 5-6 minutes.



Finish the filling

- To mince, add garlic and tomato & herb seasoning and cook until fragrant, 1 minute.
- Reduce heat to medium and stir in diced tomatoes with garlic & onion, chicken-style stock powder, the brown sugar and the water, until slightly reduced, **2-3 minutes**. Season with pepper.

TIP: For best results, drain the oil from the pan before adding the spice blend!



Make 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 **light cooking cream** and the **milk** until smooth. Simmer, stirring constantly, until slightly thickened, 1-2 minutes.
- · Remove from heat and stir in Parmesan cheese.



Assemble & bake the lasagne

- Spoon roughly one quarter of the beef filling into a baking dish, then top with a fresh lasagne sheet. Repeat with remaining filling and lasagne sheets.
- Finish with a final lasagne sheet, then pour over the white sauce. Sprinkle over Cheddar cheese.
- Bake until golden, 20-25 minutes.



Cook the broccolini

- When lasagne has **10 minutes** remaining, trim and roughly chop baby broccoli.
- Wipe out frying pan and return to medium-high heat with a drizzle of olive oil.
- Cook **baby broccoli**, tossing, until tender, 5-6 minutes. Season to taste.



Serve up

- Divide beef and bacon lasagne between plates.
- Cut off one corner of the **basil pesto** packet and draw a fun face on the lasagne.
- · Assemble baby broccoli as hair and flaked **almonds** as teeth for the monster. Enjoy!

Little cooks: Let the kids make their own faces at the table.





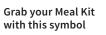




Deathly Double Chocolate Chip Brownies with Peanut Butter & Oozy Berry Compote

SEASONAL SPECIAL

KID FRIENDLY













Peanut Butter



Compote



Prep in: 20-30 mins Ready in: 50-60 mins

Those who dare to brave these deathly double chocolate brownies will soon find out that we meant business when creating something so scrumptious that it's frightening. Dripping with an oozy berry compote, only the boldest of chefs will be able to dish these up without having eaten a single crumb in the process!

Pantry items Butter, Eggs

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

20cm square baking tin (or dish)

Ingredients

	2 People
butter*	150g
eggs*	3
chocolate brownie mix	1 packet (350g)
white chocolate chips	1 packet
peanut butter	1 packet
mixed berry compote	1 packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	1794kJ (428Cal)	1664kJ (397Cal)
Protein (g)	6.7g	6.2g
Fat, total (g)	23.8g	22.1g
- saturated (g)	13.6g	12.6g
Carbohydrate (g)	46.9g	43.5g
- sugars (g)	39.6g	36.7g
Sodium (mg)	169mg	157mg

The quantities provided above are averages only.

Allergens

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Get prepped

- Preheat oven to 180°C/160°C fan-forced. Grease and line a 20cm square baking tin (or dish).
- Melt the **butter** in the microwave or in a saucepan.



Make the batter

- Crack the eggs into a large bowl. Add chocolate brownie mix, white chocolate chips, the melted butter and a pinch of salt. Stir with a wooden spoon until well combined.
- Transfer brownie mixture to baking tin (or dish) and spread with the back of a wooden spoon. Dollop over peanut butter.
- Using a knife or fork, swirl peanut butter into the brownie mixture to create a marble effect.



Bake the brownie

• Bake **brownie** for **25-35 minutes** or until just firm to the touch but still a little soft in the middle. Set aside to cool.

TIP: To check if the brownie is done, stick a toothpick or skewer in the centre. It should come out with crumbs clinging. If you like your brownie more cakey and less fudgey, bake for an extra 5 minutes.

TIP: The brownie will firm up more once it has cooled. Allow to cool completely in the baking tin.



Serve up

- Once the brownie has cooled, slice into squares.
- Divide brownies between plates and drizzle over mixed berry compote to serve. Enjoy!

TIP: Store any leftover brownies in an airtight container in fridge!

