



# Beastly Beef & Bacon Monster Lasagne

with Broccoli & Basil Pesto

SEASONAL SPECIAL

KID FRIENDLY

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Garlic



Beef Mince



Diced Bacon



Soffritto Mix



Tomato & Herb Seasoning



Diced Tomatoes With Garlic & Onion



Chicken-Style Stock Powder



Light Cooking Cream



Parmesan Cheese



Fresh Lasagne Sheets



Cheddar Cheese



Baby Broccoli



Basil Pesto



Flaked Almonds

Prep in: 30-40 mins  
Ready in: 50-60 mins

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

	2 People	4 People
<b>olive oil*</b>	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
<b>brown sugar*</b>	1 tsp	2 tsp
<b>water*</b>	¼ cup	½ cup
<b>butter*</b>	20g	40g
<b>plain flour*</b>	1 tbs	2 tbs
light cooking cream	1 medium packet	1 large packet
<b>milk*</b>	½ cup	¾ 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

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

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## 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**.



## 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**.



## 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!



## 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.



## 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**.



## 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.

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# Deathly Double Chocolate Chip Brownies

with Peanut Butter & Oozy Berry Compote

SEASONAL SPECIAL

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Chocolate Brownie Mix



White Chocolate Chips



Peanut Butter



Mixed Berry 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.

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1



## 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.

3



## 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 fudgy, 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.

2



## 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.

4



## 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!

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