



# Oven-Ready Beef Lasagne

with Balsamic Cherry Tomato Salad

HEAT & EAT



Grab your Meal Kit with this symbol



Snacking Tomatoes



Salad Leaves



Balsamic Vinaigrette Dressing



Beef Lasagne

Prep in: 5-15 mins  
Ready in: 45-55 mins

Home cooking made easy with minimal prep and fuss. Combine pre-prepared 'shortcut' ingredients to prepare meals with ease and minimal hands-on time. Short on time? Let us transport you to Italy with this Italian dinner delight which only requires you to pop it into the oven. Sit back, relax and let all of its rich aromas take over!

### Pantry items

Olive Oil



## 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.

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
beef lasagne	1 packet	2 packets
snacking tomatoes	1 punnet	2 punnets
salad leaves	1 medium bag	1 large bag
balsamic vinaigrette dressing	1 packet	2 packets

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2959kJ (707Cal)	647kJ (155Cal)
Protein (g)	36.6g	8g
Fat, total (g)	44.8g	9.8g
- saturated (g)	20.9g	4.6g
Carbohydrate (g)	37g	8.1g
- sugars (g)	12.1g	2.6g
Sodium (mg)	1654mg	362mg

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

1



2



3



## Heat the lasagne

- Preheat oven to **200°C/180°C fan-forced**.
- Remove plastic film from **beef lasagne** and cover tightly with foil.
- Bake until warmed through, **30 minutes**.
- Remove from oven and remove foil. Bake until golden, a further **10 minutes**.

## Make the salad

- With **10 minutes** remaining on pasta bake, slice **snacking tomatoes** in half.
- In a large bowl, combine **snacking tomatoes, salad leaves, balsamic vinaigrette**, a drizzle of **olive oil** and a pinch of **salt** and **pepper**.

## Serve up

- Divide beef lasagne and balsamic tomato salad between plates. Enjoy!

We're here to help!

Scan here if you have any questions or concerns



2023 | CW09

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