

# Creamy Beef Lasagne



**Ready in 60 minutes**



**SIMPLY  
DINNER**

**FEEDS 4**

– RECIPE BY –

**annabel  
langbein™**

## What's in the kit

- Annabel's Go To Classic Tomato Sauce
- Annabel's Go To Classic White Sauce
- Beef mince
- Carrots
- Grated cheese
- Lasagne pasta

## What else you need

- Olive oil
- Water
- Salt and pepper

## Optional extras

- Side salad in summer / Broccoli in winter

*Dinner's  
in the Bag!*

NET WEIGHT 1824 g



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# Creamy Beef Lasagne



Serves 4



Ready in 60 minutes

## Ingredients

We endeavour to supply your meal kit exactly as shown. However, due to seasonality and supply issues some ingredients may occasionally be substituted with a different item.

1 tbsp olive oil

400g beef mince

2 carrots

500g Annabel's Go To Classic Tomato Sauce

1 cup water

1 tsp salt and several grinds of black pepper

450g Annabel's Go To Classic White Sauce

1 pack lasagne pasta

120g grated cheese

## Method

If using optional ingredients, please read cooking method fully before starting to cook.

1. Preheat oven to 180°C fan bake.
2. Heat 1 tbsp olive oil in a large frying pan on a high heat. Add mince, season with salt and pepper and cook until brown, breaking up with a spoon or vegetable masher (about 5 minutes).
3. While mince is browning, grate carrots. Add to browned mince with Annabel's Go To Classic Tomato Sauce and 1 cup water. Cover, reduce heat and simmer gently for 10 minutes stirring now and then.
4. In the meantime, using a 2-2 ½ litre capacity ovenproof dish (20cm x 28cm is ideal), spoon 1/3 of a cup of Annabel's Go To Classic White Sauce into the base and spread out thinly.
5. Top with a single layer of about 1/3 of the lasagne pasta, followed by ½ of the mince mixture. Repeat with another 1/3 of the pasta and the remaining mince mixture, then top with a final layer of pasta.
6. Top with the remaining Annabel's Go To Classic White Sauce, spread out evenly and then sprinkle with the grated cheese.
7. Bake for 35-40 minutes until golden and the pasta is cooked through (you can test this by putting a knife through the pasta – when it is soft it is ready). Let stand for 5-8 minutes before serving for easy cutting. Enjoy!

## Optional

If desired, serve with a side salad in summer or broccoli in winter.

### NUTRITION INFORMATION

Servings per package: 4

Serving size: 475 g

	Avg Quantity per Serving	Avg Quantity per 100 g
Energy	3870 kJ	814 kJ
Protein	36.8 g	7.8 g
Fat, total	55.4 g	11.7 g
- saturated	17.1 g	3.6 g
Carbohydrate	66.8 g	14.1 g
- sugars	13.9 g	2.9 g
Sodium	1480 mg	311 mg

**INGREDIENTS:** Annabel's Go To Classic Tomato Sauce (26%) [Water, tomato paste, tomato, canola oil, dried onion, Italian herbs, thickener (E442), sugar, salt, dried garlic, spices, food acid (E260)], Annabel's Go To Classic White Sauce (24%) [Water, canola oil, cream (milk), thickener (E442), sugar, butter (milk), salt, lemon juice, natural flavour, onion powder, garlic powder, emulsifier (E433)], Beef Mince (21%), Lasagne Pasta (13%) [Durum wheat semolina (E133)], Carrot, Grated Cheese [Cheese (pasteurised cow's milk, salt, cultures, enzyme (non-animal rennet)), anticaking agent (E460), preservative (E200)].

Contains Milk, Wheat, Gluten

**NUTRITION INFORMATION** refers to the packaged meal and **NET WEIGHT** refers to the weight of the bag. All ingredients and items within this meal kit are intended for use in the recipe supplied and are to be used as per the stated **Use By** date. Nutritional values can increase or decrease due to changes caused by the cooking process, the addition of optional ingredients and pantry items (such as salt) or the substitution of fresh produce.

**Directions for use and storage conditions:** Keep everything clean including hands and surfaces prior to eating. Wash all fruit and vegetables thoroughly. Separate raw and ready to eat foods during storage and preparation. Cook food thoroughly. Keep food at safe temperature and store ingredients between 1°C and 4°C.

**Marketed by:** Foodstuffs North Island Ltd. 35 Landing Drive, Mangere, Auckland 2022.

If you have any feedback or issues with your meal kit, please contact the store you purchased your Simply Dinner meal kit from.

