



Easy Lamb Moussaka

with Roasted Eggplant and Potatoes

Discovery

40 Minutes



Ground Lamb



Crushed Tomatoes



Shallot



Eggplant



Yellow Potato



Pumpkin Pie Spice



Sour Cream



Mozzarella Cheese,
shredded



Garlic, cloves

HELLO PUMPKIN PIE SPICE

This blend of cinnamon, ginger, nutmeg, allspice and cloves enhances both savoury and sweet dishes!

Start here

- Before starting, preheat the oven to 450°F.
- Wash and dry all produce.

Bust out

Baking sheet, measuring spoons, spatula, small bowl, whisk, large non-stick pan, 8x8-inch baking dish

Ingredients

	2 Person	4 Person
Ground Lamb	250 g	500 g
Crushed Tomatoes	370 ml	740 ml
Shallot	50 g	100 g
Eggplant	1	2
Yellow Potato	180	320
Pumpkin Pie Spice	1 tsp	2 tsp
Sour Cream	6 tbsp	12 tbsp
Mozzarella Cheese, shredded	¾ cup	1 ½ cups
Garlic, cloves	2	4
Milk*	1 tbsp	2 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Contact

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1 Prep

Cut **eggplant** into ¾-inch pieces. Cut **potatoes** into ½-inch pieces. Arrange on an unlined baking sheet. Add **1 tbsp oil** and **half the Pumpkin Pie Spice**. (NOTE: For 4 ppl, use 2 baking sheets, with 1 tbsp oil per sheet.) Season with **salt** and **pepper**, then toss to coat. Arrange in a single layer. Roast in the **middle** of the oven, stirring halfway through, until tender, 20-23 min. (NOTE: For 4 ppl, roast in the middle and bottom of the oven, rotating sheets halfway through.)



4 Assemble moussaka

Whisk together **sour cream** and **1 tbsp milk** (dbl for 4 ppl) in a small bowl until smooth and combined. Transfer **roasted veggies** and **lamb ragu** to an 8x8-inch baking dish (9x13 for 4 ppl). Stir to combine. Using a spatula, gently press the top down into an even layer. Dollop over **sour cream mixture**, then spread into an even layer. Sprinkle over **cheese**. Season with **pepper**.



2 Prep and cook aromatics

While **veggies** roast, peel, then finely chop **shallot**. Peel, then mince or grate **garlic**. Heat a large non-stick pan over medium-high heat. When hot, add **1 tbsp oil** (dbl for 4 ppl), then **shallots** and **garlic**. Cook, stirring often, until fragrant, 1-2 min.



5 Bake moussaka

Bake **moussaka** in the **middle** of the oven until **cheese** is melted and **moussaka** is warmed through, 5-8 min. Remove from the oven and set aside to cool before serving, 5 min.



3 Make lamb ragu

Add **lamb** to the pan with **aromatics**. Cook, breaking up **lamb** into smaller pieces, until no pink remains, 4-5 min. ** Carefully drain and discard excess fat. Add **remaining Pumpkin Pie Spice** and **crushed tomatoes** to the pan with **lamb**, then stir to combine. Bring to a simmer. Once simmering, reduce heat to medium. Cook, stirring occasionally, until **sauce** thickens, 5-6 min. Season with **¼ tsp salt** (dbl for 4 ppl) and **pepper**.



6 Finish and serve

Divide **lamb moussaka** between plates.

Dinner Solved!