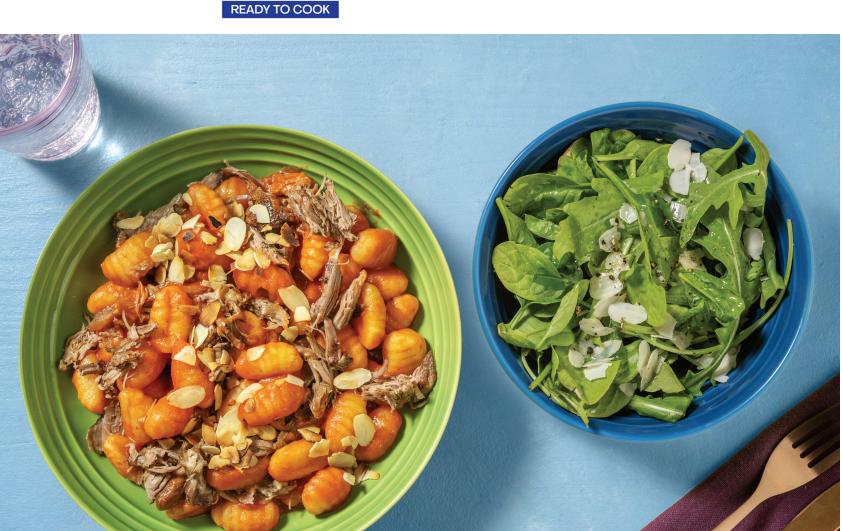


Roast Beef Brisket Ragu Gnocchi with Parmesan Cheese & Rocket Salad



Grab your Meal Kit with this symbol







Beef Brisket





Nan's Special Seasoning





Chicken-Style Stock Powder



Spinach & Rocket

Shaved Parmesan Cheese

Flaked Almonds

Pantry items

Olive Oil, Brown Sugar, Vinegar (White Wine or Balsamic)

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

Two medium or large baking dishes

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
slow-cooked beef brisket	1 small packet	1 large packet
gnocchi	1 packet	2 packets
passata	1 box	2 boxes
water*	1/4 cup	½ cup
Nan's special seasoning	1 medium sachet	1 large sachet
chicken-style stock powder	1 medium sachet	1 large sachet
brown sugar*	½ tsp	1 tsp
spinach & rocket mix	1 medium packet	1 large packet
vinegar* (white wine or balsamic)	drizzle	drizzle
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
flaked almonds	1 medium packet	1 large packet

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3423kJ (818Cal)	609kJ (146Cal)
Protein (g)	48.2g	8.6g
Fat, total (g)	24.1g	4.3g
- saturated (g)	9.9g	1.8g
Carbohydrate (g)	98.5g	17.5g
- sugars (g)	11.4g	2g
Sodium (mg)	3068mg	546mg

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.



Roast the beef brisket

- Preheat oven to 240°C/220°C fan-forced.
- Place **slow-cooked beef brisket** (including packet juices!) in a baking dish.
- · Cover with foil. Roast for 22 minutes.
- Remove from oven. Uncover, then turn over beef. Roast, uncovered, until browned and heated through, 8-10 minutes.



Bake the gnocchi

- While beef is roasting, place **gnocchi** in a second baking dish.
- Add enough **olive oil** (2½ tbs for 2 people/ ½ cup for 4 people) to coat gnocchi. Bake until crispy, **15-18 minutes**.
- Remove gnocchi from oven. Add passata, the water, Nan's special seasoning, chicken-style stock powder and the brown sugar. Stir to combine. Return to oven and bake until sauce is slightly thickened, 5-8 minutes.
- Meanwhile, in a large bowl, combine spinach & rocket mix with a drizzle of the vinegar and olive oil. Season.



Serve up

- Shred roast beef directly in baking dish using two forks.
- · Gently stir shredded beef through baked gnocchi.
- · Divide roast beef brisket ragu gnocchi between bowls.
- Sprinkle gnocchi and salad with shaved Parmesan cheese and flaked almonds to serve. Enjoy!

Scan here if you have any questions or concerns

