



Roast Beef Brisket Ragu Gnocchi

with Parmesan Cheese & Rocket Salad

READY TO COOK

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Slow-Cooked Beef Brisket



Gnocchi



Passata



Nan's Special Seasoning



Chicken-Style Stock Powder



Spinach & Rocket Mix



Shaved Parmesan Cheese



Flaked Almonds

Prep in: 25-35 mins
Ready in: 35-45 mins

In this three-step recipe, an already slow-cooked beef brisket is the real MVP; while it finishes in the oven with a couple of other shortcut ingredients, all you have to do is bake the gnocchi and toss the salad, which has a perfect crunch from the 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*	¼ 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.

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1



2



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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!

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