

Beef Brisket & Mushroom Ragu Gnocchi

with Parmesan & Cherry Tomato Rocket Salad

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Gnocchi



Sliced Mushrooms



Passata



Nan's Special Seasoning



Chicken-Style Stock Powder



Snacking Tomatoes



Spinach, Rocket & Fennel Mix



Shaved Parmesan Cheese



Diced Bacon

Prep in: **15-25mins**
Ready in: **40-50 mins**

 Eat Me Early

Smokey beef brisket that's already been slow-cooked to tender perfection should always be served paired with a rich mushroom ragu and accompanied by a bright salad. Together this trio of flavour will blow your tastebuds away.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

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 packet (300g)	1 packet (600g)
water* (for the brisket)	¼ cup	½ cup
gnocchi	1 packet	2 packets
sliced mushrooms	1 medium packet	1 large packet
passata	1 box	2 boxes
water* (for the gnocchi)	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*	1 tbs	2 tbs
snacking tomatoes	1 punnet	2 punnets
spinach, rocket & fennel mix	1 medium bag	1 large bag
vinegar* (white wine or balsamic)	drizzle	drizzle
shaved Parmesan cheese	1 packet (26g)	1 packet (52g)
diced bacon**	1 packet (90g)	1 packet (180g)

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3404kJ (814Cal)	471kJ (113Cal)
Protein (g)	49.2g	6.8g
Fat, total (g)	21.8g	3g
- saturated (g)	9.7g	1.3g
Carbohydrate (g)	100.4g	13.9g
- sugars (g)	11.5g	1.6g
Sodium (mg)	3076mg	426mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3792kJ (906Cal)	494kJ (118Cal)
Protein (g)	56.1g	7.3g
Fat, total (g)	28.5g	3.7g
- saturated (g)	12.2g	1.6g
Carbohydrate (g)	101.2g	13.2g
- sugars (g)	12g	1.6g
Sodium (mg)	3507mg	457mg

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.

We're here to help!

Scan here if you have any questions or concerns



1



Roast the beef brisket

- Preheat oven to **240°C/220°C fan-forced**
- In a baking dish, place **slow-cooked beef brisket** (including packet juices!) and the **water (for the brisket)**.
- 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**.

Custom Recipe: If you've added diced bacon, in a large frying pan, heat a drizzle of olive oil over medium-high heat. Cook diced bacon, breaking up bacon with a spoon, until golden, 4-6 minutes.

3



Finish the gnocchi

- Shred **roast beef** directly in baking dish using two forks.
- Gently stir **shredded beef** through **baked gnocchi mixture**.

Custom Recipe: Stir cooked bacon through gnocchi with shredded beef.

2



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 **sliced mushrooms**, **passata**, the **water (for the gnocchi)**, **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, halve **snacking tomatoes**. In a large bowl, combine **tomato** and **spinach, rocket & fennel mix** with a drizzle of the **vinegar** and **olive oil**. Season.

4



Serve up

- Divide beef brisket and mushroom ragu gnocchi between bowls.
- Sprinkle with **shaved Parmesan cheese**.
- Serve with cherry tomato-rocket salad. Enjoy!

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