

# Easy Beef Brisket & Mushroom Gnocchi

with Parmesan & Tomato-Rocket Salad

FESTIVE FAVES

Grab your Meal Kit with this symbol



Brown Onion



Tomato



Slow-Cooked Beef Brisket



Gnocchi



Sliced Mushrooms



Passata



Nan's Special Seasoning



Spinach, Rocket & Fennel Mix




Parmesan Cheese



Diced Bacon

Prep in: 15-25 mins  
Ready in: 25-35 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, pillows of tender gnocchi 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

Large saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
brown onion	1	2
tomato	1	2
slow-cooked beef brisket	1 small packet	2 small packets OR 1 large packet
gnocchi	1 packet	2 packets
sliced mushrooms	1 medium packet	1 large packet
passata	1 box	2 boxes
<b>water*</b>	¼ cup	½ cup
Nan's special seasoning	1 medium sachet	1 large sachet
<b>brown sugar*</b>	1 tbs	2 tbs
spinach, rocket & fennel mix	1 medium bag	1 large bag
<b>vinegar*</b> (white wine or balsamic)	drizzle	drizzle
Parmesan cheese	1 medium packet	1 large packet
diced bacon**	1 packet (90g)	1 packet (180g)

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3278kJ (783Cal)	439kJ (105Cal)
Protein (g)	46.6g	6.2g
Fat, total (g)	21.8g	2.9g
- saturated (g)	9.9g	1.3g
Carbohydrate (g)	95.3g	12.8g
- sugars (g)	17.7g	2.4g
Sodium (mg)	1977mg	265mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3666kJ (876Cal)	463kJ (111Cal)
Protein (g)	53.5g	6.8g
Fat, total (g)	28.5g	3.6g
- saturated (g)	12.4g	1.6g
Carbohydrate (g)	96.1g	12.1g
- sugars (g)	18.2g	2.3g
Sodium (mg)	2407mg	304mg

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](https://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



## Get prepped

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Meanwhile, thinly slice **brown onion**. Roughly chop **tomato**.
- Transfer **slow-cooked beef brisket** including the liquid into a bowl and shred with two forks.



## Cook the beef & make it saucy

- In a large frying pan, heat a drizzle of **olive oil** over high heat.
- Cook **sliced mushrooms** and **onion**, until slightly softened, **4-6 minutes**.
- Add **shredded beef** and cook, stirring, until heated through and liquid has evaporated, **4-5 minutes**.
- Stir in **passata**, the **water**, **Nan's special seasoning** and the **brown sugar**. Simmer, until slightly thickened, **1-2 minutes**.
- Remove pan from heat and stir through cooked **gnocchi**, until combined. Season to taste.

**Custom Recipe:** If you've added diced bacon, cook bacon with the mushrooms and onion, breaking up bacon with a spoon. Continue with step.



## Cook the gnocchi

- Cook **gnocchi** in boiling water until floating on the surface, **2-3 minutes**.
- Reserve some **pasta water** (¼ cup for 2 people / ½ cup for 4 people). Set aside.
- Drain **gnocchi**, then return to saucepan with a drizzle of **olive oil**.



## Toss the salad & serve up

- In a large bowl, combine tomato and **spinach, rocket & fennel mix** with a drizzle of **vinegar** and olive oil. Season.
- Divide beef brisket and mushroom gnocchi between bowls.
- Sprinkle with **Parmesan cheese**. Serve with side salad. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

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