



Nonna's Gnocchi & Beef Brisket Ragu

with Parmesan Cheese

COSY COMFORTS

NEW

KID FRIENDLY

Grab your Meal Kit with this symbol



Gnocchi



Carrot



Tomato



Baby Spinach Leaves



Thyme



Slow-Cooked Beef Brisket



Tomato & Herb Seasoning



Passata



Parmesan Cheese



Slow-Cooked Beef Brisket



THE GARFIELD MOVIE

EXCLUSIVELY IN CINEMAS

IF ANYONE KNOWS ABOUT COMFORT FOOD, IT'S GARFIELD!

Our favourite feline movie star is drooling over this delicious recipe, so we know you'll love it too. Get cosy, dig in and enjoy.

Prep in: **10-20 mins**
Ready in: **25-35 mins**

Beef brisket that's already been slow-cooked to tender perfection should always be served paired with a rich herby ragu. Screaming ultimate comfort food and cheesy goodness, you'll be tempted to eat this one straight out of the pan.

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

Pantry items

Olive Oil, Brown Sugar, Butter

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
olive oil*	refer to method	refer to method
gnocchi	1 medium packet	2 medium packets
carrot	1	2
tomato	1	2
baby spinach leaves	1 small packet	1 medium packet
thyme	1 packet	1 packet
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
tomato & herb seasoning	1 medium sachet	2 medium sachets
passata	1 packet	2 packets
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
Parmesan cheese	1 medium packet	1 large packet
slow-cooked beef brisket**	1 medium packet	2 medium packets OR 1 large packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3651kJ (873Cal)	558kJ (133Cal)
Protein (g)	49.3g	7.5g
Fat, total (g)	32.9g	5g
- saturated (g)	16.7g	2.6g
Carbohydrate (g)	91.3g	14g
- sugars (g)	12.4g	1.9g
Sodium (mg)	2534mg	387mg
Dietary Fibre (g)	10.8g	1.7g

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4930kJ (1178Cal)	595kJ (142Cal)
Protein (g)	81.3g	9.8g
Fat, total (g)	52g	6.3g
- saturated (g)	24.6g	3g
Carbohydrate (g)	93g	11.2g
- sugars (g)	12.8g	1.5g
Sodium (mg)	3112mg	375mg
Dietary Fibre (g)	12.5g	1.5g

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



Cook the gnocchi

- Half-fill a large saucepan with water, add a generous pinch of **salt**, then bring to the boil over high heat.
- Cook **gnocchi** in the boiling water until floating on the surface, **2-4 minutes**.
- Reserve **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people). Drain **gnocchi**, then return to saucepan with a drizzle of **olive oil**.

3



Cook the beef & bring it all together

- Return frying pan to high heat and cook **shredded beef** (no need for oil), stirring, until heated through and liquid has evaporated, **4-5 minutes**.
- Reduce heat to medium, add **tomato & herb seasoning** and cook until fragrant, **1 minute**.
- Stir in **passata**, **thyme**, the **brown sugar**, **butter** and **reserved pasta water**, until slightly thickened, **2-3 minutes**.
- Remove pan from heat then return **veggies** and add **cooked gnocchi** and chopped **baby spinach**. Toss to combine. Season with **pepper**.

Custom Recipe: Cook beef in batches for best results.

2



Get prepped & cook the veggies

- Meanwhile, grate **carrot**.
- Roughly chop **tomato** and **baby spinach leaves**. Pick and finely chop **thyme leaves**.
- Transfer **slow-cooked beef brisket** including the liquid to a bowl and shred with 2 forks. Set aside.
- In a large frying pan, heat a drizzle of **olive oil** over high heat. Cook **carrot** and **tomato**, stirring, until tender, **3-4 minutes**. Transfer to a bowl.

Custom Recipe: If you've doubled your slow-cooked beef brisket, prepare and shred beef as above, in a large bowl.

4



Serve up

- Divide Nonna's gnocchi and beef brisket ragu between bowls.
- Top with **Parmesan cheese** to serve. Enjoy!

Rate your recipe

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