

Easy As Nonna's Gnocchi & Beef Brisket

with Parmesan Cheese

KID FRIENDLY

Grab your meal kit
with this number

11



Gnocchi



Carrot



Tomato



Baby Spinach
Leaves



Slow-Cooked
Beef Brisket



Tomato & Herb
Seasoning



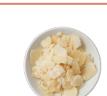
Italian Herbs



Passata



Parmesan Cheese



Parmesan
Cheese



Slow-Cooked
Beef Brisket

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.

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Wash hands and fresh veggies. Avoid cross contamination by washing utensils after handling raw meat/poultry. Always use separate utensils for raw and cooked meat.

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
slow-cooked beef brisket	1 medium packet	2 medium packets OR 1 large packet
tomato & herb seasoning	1 sachet	2 sachets
Italian herbs	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

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3592kJ (858Cal)	553kJ (132Cal)
Protein (g)	48.1g	7.4g
Fat, total (g)	33.1g	5.1g
- saturated (g)	16.9g	2.6g
Carbohydrate (g)	88.3g	13.6g
- sugars (g)	11.5g	1.8g
Sodium (mg)	2268mg	349mg
Dietary Fibre (g)	10.1g	1.6g

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.

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

2



Get prepped & cook the veggies

- Meanwhile, grate **carrot**.
- Roughly chop **tomato** and **baby spinach 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.

4



Finish & serve

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

We're here to help!

Scan here if you have any questions or concerns

2025 | CW01



CUSTOM OPTIONS



DOUBLE PARMESAN CHEESE

Follow method above.



DOUBLE SLOW-COOKED BEEF BRISKET

Follow method above.

If you've chosen to add, swap or upgrade, scan the QR code to see detailed cooking instructions and nutrition information.

