



One-Pot Venison & Beef Bolognese Gnocchi

with Cherry Tomatoes & Parsley

Grab your Meal Kit with this symbol



Celery



Onion



Garlic



Venison & Beef Mince



Aussie Spice Blend



Tinned Cherry Tomatoes



Beef-Style Stock Powder



Gnocchi



Parsley

Prep in: **15-25 mins**
Ready in: **25-35 mins**

Don't tell the classic spag' bol' but pillowy gnocchi is taking over tonight. They are like delicious clouds that soak up the saucy beef and venison so well that it may be the new best way to have bolognese.

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

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
celery	1 stalk	2 stalks
onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
venison & beef mince	1 packet	1 packet
Aussie spice blend	1 medium sachet	1 large sachet
tinned cherry tomatoes	1 tin	2 tins
beef-style stock powder	1 large sachet	2 large sachets
gnocchi	1 packet	2 packets
boiling water*	1½ cups	3 cups
brown sugar*	1 tsp	2 tsp
butter*	20g	40g
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3575kJ (854Cal)	520kJ (124Cal)
Protein (g)	43.3g	6.3g
Fat, total (g)	30.4g	4.4g
- saturated (g)	14.5g	2.1g
Carbohydrate (g)	99.6g	14.5g
- sugars (g)	12.1g	1.8g
Sodium (mg)	2968mg	432mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.co.nz/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

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1



Get prepped

- Boil the kettle. Finely chop **celery**, **onion** and **garlic**.

3



Add the gnocchi & sauce

- Add **tinned cherry tomatoes**, **beef-style stock powder**, **gnocchi** and the **boiling water** (1½ cups for 2 people / 3 cups for 4 people), then bring to the boil.
- Reduce heat to medium and simmer, stirring occasionally, until gnocchi is cooked through, **8-10 minutes**.
- Remove pan from heat, then stir in the **brown sugar** and **butter**. Season with **salt** and **pepper**.

TIP: Add a splash more water if the sauce looks too thick.

2



Cook the mince

- In a large saucepan, heat a drizzle of **olive oil** over medium-high heat. Cook **celery** and **onion** until tender, **3-5 minutes**.
- Add **venison & beef mince** and cook, breaking up with a spoon, until just browned, **4-5 minutes**.
- Add **garlic** and **Aussie spice blend** and cook until fragrant, **1 minute**.

4



Serve up

- Divide one-pot venison and beef bolognese gnocchi between bowls.
- Tear over **parsley** to serve. Enjoy!

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