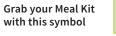


with Deluxe Salad Mix

FRESH & FAST











Beef Brisket





Chopped Tomatoes

Seasoning





Beef-Style Stock Powder

Deluxe Salad



Prep in: 5-15 mins Ready in: 30-40 mins

Enjoy a home-cooked meal with minimal prep and fuss! Simply pop the pre-prepped ingredients in the oven to cook and quickly assemble for a delicious and wholesome dinner. Baked gnocchi can warm you up in no time, especially with a saucy beef brisket. This is certainly a bowl of bliss.

Pantry items

Olive Oil, Brown Sugar, Butter, 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 large baking dishes

Ingredients

3			
	2 People	4 People	
olive oil*	refer to method	refer to method	
slow-cooked beef brisket	1 packet	1 packet	
gnocchi	1 packet	2 packets	
chopped tomatoes	1 tin	2 tins	
garlic & herb seasoning	1 sachet	1 sachet	
beef-style stock powder	1 medium sachet	1 large sachet	
brown sugar*	½ tbs	1 tbs	
butter*	20g	40g	
deluxe salad mix	1 medium bag	1 large bag	
vinegar* (white wine or balsamic)	drizzle	drizzle	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4459kJ (1066Cal)	683kJ (163Cal)
Protein (g)	40g	6.1g
Fat, total (g)	55.6g	8.5g
- saturated (g)	24.4g	3.7g
Carbohydrate (g)	99.5g	15.2g
- sugars (g)	12.8g	2g
Sodium (mg)	3071mg	470mg

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.



Bake the brisket

- Preheat oven to 240°C/220°C fan-forced. Place slow-cooked beef brisket in a baking dish. Pour liquid from the packaging over beef.
- Cover tightly with foil and bake for 12 minutes.
- Shred roast beef directly in baking dish using two forks.



Bake the gnocchi

- While beef is roasting, place **gnocchi** in a second baking dish.
- Drizzle with **olive oil** (2 tbs for 2 people / ¼ cup for 4 people). Season with **salt** and **pepper**, toss to coat and spread out evenly. Bake until golden, **15-18 minutes**.
- Remove gnocchi from oven. Add chopped tomatoes, garlic & herb seasoning, beef-style stock powder, shredded beef brisket, the brown sugar and butter to the baking dish. Stir to combine.
- Return to oven and bake until sauce is slightly thickened, 8-10 minutes.



Serve up

- Meanwhile, combine deluxe salad mix with a drizzle of vinegar and olive oil in a large bowl. Season to taste.
- Divide beef brisket and gnocchi bake between bowls.
- · Serve with deluxe salad mix. Enjoy!

