



# Beef Brisket & Gnocchi Bake

with Deluxe Salad Mix

FRESH & FAST

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Gnocchi



Chopped Tomatoes



Garlic & Herb Seasoning



Beef-Style Stock Powder



Deluxe Salad Mix

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

	2 People	4 People
<b>olive oil*</b>	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
<b>brown sugar*</b>	½ tbs	1 tbs
<b>butter*</b>	20g	40g
deluxe salad mix	1 medium bag	1 large bag
<b>vinegar*</b> (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](https://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

2023 | CW37



1



2



3



## 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!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.co.nz/rate](https://hellofresh.co.nz/rate)