



# Tender Beef Brisket Ragu & Gnocchi Bake

with Deluxe Salad Mix

READY TO COOK

Grab your Meal Kit with this symbol



Slow-Cooked Beef Brisket



Gnocchi



Garlic & Herb Seasoning



Chopped Tomatoes



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 medium or 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
garlic & herb seasoning	1 medium sachet	1 large sachet
chopped tomatoes	1 packet	2 packets
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)	3702kJ (885Cal)	792kJ (189Cal)
Protein (g)	29.4g	6.3g
Fat, total (g)	58.9g	12.6g
- saturated (g)	21.2g	4.5g
Carbohydrate (g)	57.8g	12.4g
- sugars (g)	15.7g	3.4g
Sodium (mg)	1432mg	306mg

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

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## Roast 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 the 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 **garlic & herb seasoning**, **chopped tomatoes**, **beef-style stock powder**, shredded **beef brisket**, the **brown sugar** and **butter** to the **gnocchi**. Stir to combine.
- Return to the 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!

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