



Gnocchi Bolognese

with Fresh Tomato Sauce, Carrots and Parmesan

35 Minutes



Due to order volume, you may receive an equivalent ingredient substitution for this recipe. Follow the recipe instructions, as usual, using the ingredients that you have received.

Thank you for your understanding & happy cooking!



Ground Beef



Carrot



Garlic



Roma Tomato



Shallot



Tomato Passata



Beef Broth Concentrate



Worcestershire Sauce



Gnocchi



Parmesan Cheese



Italian Seasoning

HELLO GNOCCHI

These pillowy potato dumplings are even tastier when they're pan-fried and golden-brown

Start here

Before starting, wash and dry all produce.

When pan-frying the gnocchi, make sure not to overcrowd the pan! Cook it in multiple batches, if necessary, to get that golden-brown crispiness.

Bust Out

Box grater, garlic press, large pot, measuring spoons, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef	250 g	500 g
Carrot	170 g	340 g
Garlic	6 g	12 g
Roma Tomato	160 g	320 g
Shallot	50 g	100 g
Tomato Passata	500 ml	500 ml
Beef Broth Concentrate	1	2
Worcestershire Sauce	1 ½ tsp	3 tsp
Gnocchi	500 g	1000 g
Parmesan Cheese	¼ cup	½ cup
Italian Seasoning	1 tbsp	2 tbsp
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 71°C/160°F

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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1 Prep

Using a box grater, coarsely grate **carrots**. Roughly chop **tomatoes**. Peel, then finely chop **shallots**. Peel, then mince or grate **garlic**.



2 Cook shallots

Heat a large pot over medium heat. When hot, add **1 tbsp oil**, then **shallots**. Cook, stirring occasionally, until softened, 3-4 min.



3 Cook beef

Increase the heat to medium-high, then add **beef, garlic, grated carrot** and **Italian seasoning** to the same pot. Cook, breaking up **beef** into smaller pieces, until no pink remains, 4-5 min.** Add **tomatoes**. Cook, stirring occasionally, until slightly softened, 2-3 min.



4 Cook sauce

Add **broth concentrate, Worcestershire sauce** and **passata** to the pot. Reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** starts to thicken, 10-12 min. Season with **salt** and **pepper**.



5 Cook gnocchi

While **sauce** cooks, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** and swirl pan to melt, 1 min. Add **gnocchi**. Cook, stirring occasionally, until golden brown, 7-8 min. (**NOTE:** Cook 1 pkg gnocchi at a time for 4 ppl, using 2 tbsp butter for each batch!)



6 Finish and serve

Add **gnocchi** to the large pot with **bolognese sauce**, then stir to coat. Divide **gnocchi bolognese** between bowls. Sprinkle **Parmesan** over top.

Dinner Solved!