



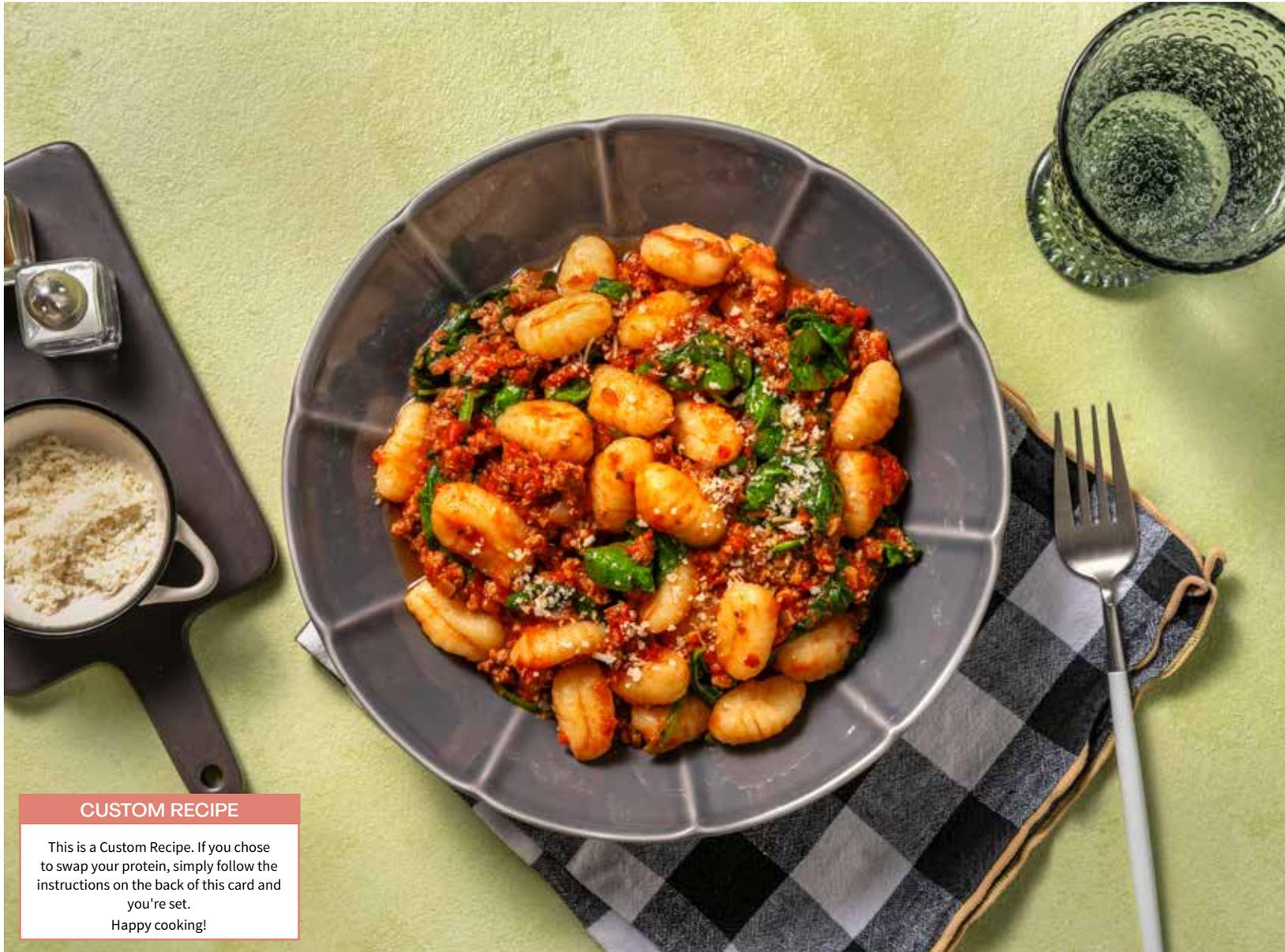
Gnocchi in Beef and Pork Ragu

with Spinach and Parmesan

Family Friendly

Quick

25 Minutes



Ground Beef and Pork Mix



Ground Turkey



Crushed Tomatoes



Yellow Onion



Garlic Salt



Italian Seasoning



Chicken Broth Concentrate



Soy Sauce



Gnocchi



Baby Spinach



Parmesan Cheese, grated

CUSTOM RECIPE

This is a Custom Recipe. If you chose to swap your protein, simply follow the instructions on the back of this card and you're set.
Happy cooking!

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

Before starting, wash and dry all produce.

Bust out

Colander, measuring spoons, measuring cups, large pot, large non-stick pan

Ingredients

	2 Person	4 Person
Ground Beef and Pork Mix	250 g	500 g
Ground Turkey	250 g	500 g
Crushed Tomatoes	370 ml	796 ml
Yellow Onion	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Italian Seasoning	1 tbsp	2 tbsp
Chicken Broth Concentrate	1	2
Soy Sauce	1 ½ tsp	3 tsp
Gnocchi	350 g	700 g
Baby Spinach	56 g	113 g
Parmesan Cheese, grated	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

** Cook to a minimum internal temperature of 74°C/165°F.

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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

Contact

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Cook gnocchi

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **gnocchi** to the **boiling water**. Cook uncovered, stirring occasionally, until **gnocchi** are tender and float to the top, 1-3 min.
- Reserve **½ cup pasta water** (dbl for 4 ppl), then drain and return **gnocchi** to the same pot, off heat.
- Drizzle **½ tbsp oil** (dbl for 4 ppl) over **gnocchi**, then stir to coat. (**NOTE:** Gnocchi may stick together in the pot until sauce is added in step 5.)



Make ragu

- Add **crushed tomatoes, broth concentrate, soy sauce** and **¼ tsp sugar** (dbl for 4 ppl) to the pan with **beef and pork mixture**. Bring to a simmer.
- Once simmering, reduce heat to medium. Cook, stirring occasionally, until **ragu** thickens slightly, 4-5 min.



Cook onions

- Meanwhile, heat a large non-stick pan over medium-high heat.
- While the pan heats, peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl).
- When the pan is hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened slightly, 1-2 min.



Finish gnocchi

- Add **ragu** and **reserved pasta water** to the pot with **gnocchi**.
- Bring to a simmer over medium.
- Once simmering, add **spinach** and **2 tbsp butter** (dbl for 4 ppl). Cook, stirring often, until **spinach** wilts, 1-2 min.
- Stir in **half the Parmesan**. Season with **salt** and **pepper**, to taste.



Cook beef and pork mix

- Add **beef and pork mix** to the pan with **onions**. Cook, breaking up **meat** into smaller pieces, until no pink remains, 4-5 min. **
- Carefully drain and discard excess fat.
- Sprinkle **Italian Seasoning** and **garlic salt** over top. Season with **pepper**, to taste. Cook, stirring often, until fragrant, 30 sec.

If you've opted to get **turkey**, cook it in the same way the recipe instructs you to cook the **beef and pork mix**.



Finish and serve

- Divide **gnocchi ragu** between bowls.
- Sprinkle **remaining Parmesan** over top.

Dinner Solved!