

DINNERLY

Grass-fed Beef Bolognese with Gnocchi & Parmesan



20-30min



2 Servings

This is a quick and easy bolognese that's really flavorful and comforting. Carrots add sweetness (and also veggies hidden in deep cover for any haters) and butter adds a silky richness to the sauce. Plus, it's gnocchi not regular pasta. Just to make it super decadent for you. We've got you covered!

WHAT WE SEND

- garlic
- ground beef
- carrots
- 8 oz can tomato sauce
- $\frac{3}{4}$ oz Parmesan ⁷
- 17.6 oz gnocchi ^{1,17}

WHAT YOU NEED

- 1 tablespoon butter ⁷
- kosher salt & ground pepper
- olive oil

TOOLS

- colander
- large saucepan
- medium skillet

ALLERGENS

Wheat (1), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Calories 810kcal, Fat 30g, Carbs 100g, Protein 36g



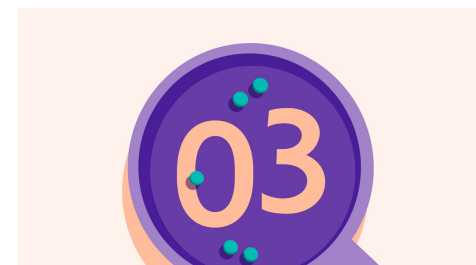
1. Prep ingredients

Bring a large saucepan of **salted water** to a boil. Scrub **carrots**, trim ends, then quarter lengthwise and thinly slice crosswise. Peel and finely chop **2 large garlic cloves**.



2. Cook carrots

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **carrots** and a **pinch of salt**, and cook, until slightly tender and golden, 5–8 minutes. Stir in **garlic** and **3 tablespoons of the tomato paste** and cook until garlic is fragrant, about 1 minute.



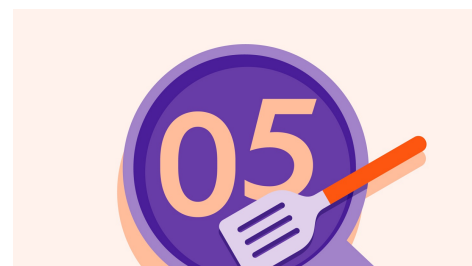
3. Cook sauce & grate parm

Add **beef** and **$\frac{1}{4}$ teaspoon salt** to skillet and cook, breaking up into pieces, until browned, about 5 minutes. Stir in **1 cup water** and bring to a rapid boil over high heat. Reduce heat to medium and cook until thickened, 8–10 minutes. While sauce cooks, finely grate **Parmesan**.



4. Cook gnocchi

Add **gnocchi** to boiling water and cook, stirring gently, until tender and most of gnocchi float to the top, 2–3 minutes. Reserve **$\frac{1}{4}$ cup pasta water**, then drain gnocchi well.



5. Finish & serve

To skillet with sauce, add **1 tablespoon butter** and **half of the Parmesan**, reduce heat to medium, and stir until butter is melted. Stir in **gnocchi** and **reserved pasta water** and cook until **sauce** is thickened and glossy, about 1 minute. Season to taste with **salt** and **pepper**. Serve **gnocchi** topped with **remaining Parmesan**. Enjoy!



6. Spice it up!

With some crushed red pepper flakes!