

# DINNERLY

D268 1

## Grass-fed Beef Bolognese with Gnocchi & Parmesan



30-40min



4 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

- tomato paste
- carrots
- ground beef
- garlic

#### WHAT YOU NEED

- 2 tablespoons butter <sup>7</sup>
- kosher salt & ground pepper
- olive oil

#### TOOLS

- colander
- large pot
- large skillet

#### ALLERGENS

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

#### NUTRITION PER SERVING

Calories 800.0kcal, Fat 30.0g, Proteins 35.0g, Carbs 98.0g



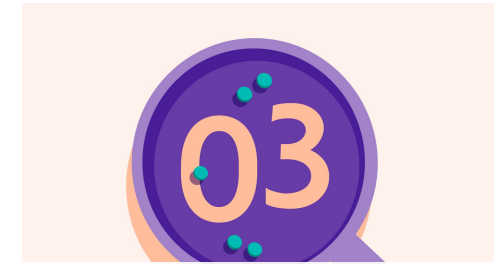
#### 1. Prep ingredients

Bring a large pot of **salted water** to a boil. Scrub  $\frac{3}{4}$  of the **carrots**, trim ends, then quarter lengthwise and thinly slice crosswise. Peel and finely chop **4 large garlic cloves**.



#### 2. Cook carrots

Heat **2 tablespoons oil** in a large 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  $\frac{1}{4}$  **cup of the tomato paste** and cook until garlic is fragrant, about 1 minute.



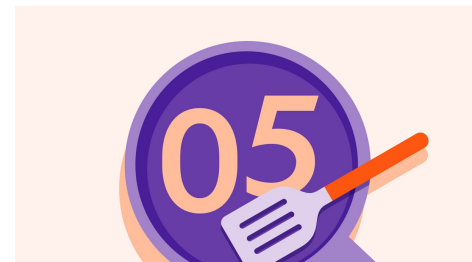
#### 3. Cook sauce & grate parm

Add **beef** and  $\frac{1}{2}$  **teaspoon salt** to skillet and cook, breaking up into pieces, until browned, 6–8 minutes. Stir in  $\frac{1}{2}$  **cups water** and bring to a rapid boil over high heat. Reduce heat to medium and cook until sauce has thickened, 8–10 minutes. While Parmesan cooks, finely grate **Parmesan**.



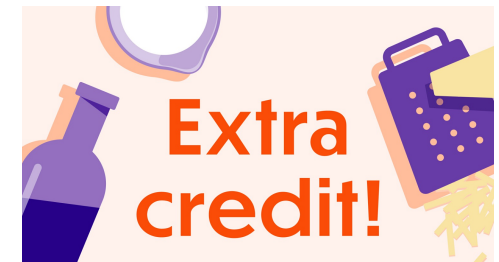
#### 4. Cook gnocchi

While sauce cooks, finely grate **Parmesan**. Add **gnocchi** to boiling water and cook, stirring gently, until tender, and most of gnocchi float to the top, 2–3 minutes. Reserve  $\frac{1}{2}$  **cup pasta water**, drain the gnocchi, and return gnocchi to pot.



#### 5. Finish & serve

To skillet with sauce, add **2 tablespoons butter** and **half of the Parmesan**, reduce heat to medium; stir until butter is melted. To pot with **gnocchi**, stir in **bolognese sauce** and **reserved pasta water** over medium heat and cook until **sauce** is thickened, 1–2 minutes. Season to taste with **salt** and **pepper**. Serve **gnocchi** topped with **remaining Parmesan**. Enjoy!



#### 6. Spice it up!

With some crushed red pepper flakes!