



# Homemade Ricotta Gnudi in Bison Ragu

## with Rustic Tomato and Mushroom Sauce

Discovery Special 35 Minutes



Lean Ground  
Bison  
250 g | 500 g



Ricotta Cheese  
200 g | 400 g



Egg  
1 | 2



Parmesan  
Cheese, shredded  
½ cup | 1 cup



All-Purpose Flour  
8 tbsp | 16 tbsp



Crushed  
Tomatoes with  
Garlic and Onion  
1 | 2



Beef Broth  
Concentrate  
1 | 2



Mirepoix  
113 g | 227 g



Zesty Garlic  
Blend  
1 tbsp | 2 tbsp



Mushrooms  
113 g | 227 g



Parsley and  
Thyme  
14 g | 21 g



Balsamic Vinegar  
1 tbsp | 2 tbsp

**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.

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Ingredient quantities 56 g | 113 g  
2 person | 4 person

1



### Make gnudi dough

- Before, wash and dry all produce.

- Clear a space in your freezer large enough to fit a large plate.
- Line a large plate with parchment paper (two plates or a baking sheet for 4 ppl).
- Finely chop **parsley**.
- Add **half the flour** to a shallow dish.
- Combine **ricotta, egg, half the parsley, half the Parmesan, remaining flour, ¼ tsp (½ tsp) salt** and **¼ tsp (½ tsp) pepper** in a large bowl.

2



### Form gnudi

- Scoop **12 (24) portions of ricotta mixture**.
- With oiled hands, gently roll **each portion** between your palms to form a ball. (**TIP:** Each one should be the size of a ping-pong ball.)
- Add **one ricotta ball** to the dish with the **flour**, then roll to coat. Transfer to the prepared plate.
- Repeat with **remaining gnudi**. Discard any remaining flour.
- When all **gnudi** are coated in **flour**, place the plate of **gnudi** in the freezer to firm slightly, 15 min.

3



### Remaining prep

- Meanwhile, add **6 cups water** and **1 tsp salt** to a large pot. Cover and bring to a boil over high heat.
- Meanwhile, thinly slice **mushrooms**.

4



### Make ragu

- Heat a large non-stick pan over medium-high heat.
- When hot, add **1 tbsp (2 tbsp) butter**, then **bison**. Break **bison** into smaller pieces.
- Add **mushrooms, mirepoix** and **thyme**. Season with **salt** and **pepper**. Cook, stirring often, until **bison** is cooked through, 5-7 min.\*\*
- Add **crushed tomatoes, broth concentrate, balsamic vinegar, Zesty Garlic Blend** and **½ cup (¾ cup) water**. Bring to a simmer.
- Reduce heat to medium-low. Cook, stirring often, until **ragu** thickens slightly, 8-10 min.

5



### Cook gnudi

- Meanwhile, add **gnudi** to the **boiling water**. Cook uncovered, stirring occasionally, until **gnudi** float to the top, 3-5 min. (**TIP:** For 4 ppl, cook gnudi in two batches.)
- Using a slotted spoon, transfer **gnudi** to a clean plate. Cover to keep warm.

6



### Finish and serve

- Remove **thyme sprigs** from **ragu**, then discard. Season with **salt** and **pepper**.
- Divide **gnudi** between bowls. Top with **bison ragu**.
- Sprinkle **remaining Parmesan** and **remaining parsley** over top. (**TIP:** Like a little heat? Add a sprinkle of chili flakes, if you have them!)

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