

Discovery Special 35 Minutes



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.

Ingredient quantities 56 g 113 g

#### Pantry items | Unsalted butter, salt, pepper

Cooking utensils | Large bowl, large non-stick pan, large pot, measuring cups, measuring spoons, parchment paper, shallow dish, slotted spoon

Form gnudi



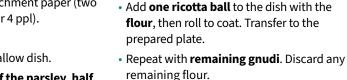
# Make gnudi dough

- 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, 1/4 tsp (<sup>1</sup>/<sub>2</sub> tsp) salt and <sup>1</sup>/<sub>4</sub> tsp (<sup>1</sup>/<sub>2</sub> tsp) pepper in a large bowl.



### 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 1/2 cup (3/4 cup) water. Bring to a simmer.
- Reduce heat to medium-low. Cook, stirring often, until ragu thickens slightly, 8-10 min.



 When all gnudi are coated in flour, place the plate of gnudi in the freezer to firm slightly, 15 min.

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.)



# 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.



# **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.



## **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.