



Homemade Ricotta Gnudi in Bison Ragu with Tomatoes and Mushrooms

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 (use 2 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



Roll gnudi

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

3



Finish prep

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