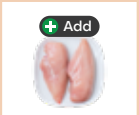




# SuperQuick Saucy Gnocchi with Bocconcini and Tomato Sauce

Spicy 15 Minutes



Chicken Breasts <sup>+</sup>  
2 | 4

Customized Protein **+ Add** **↻ Swap** or **\*2 Double**

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](http://www.hellofresh.ca)



Gnocchi  
350 g | 700 g



Sweet Bell Pepper  
1 | 2



Crushed Tomatoes with Garlic and Onion  
1 | 2



Chili Flakes <sup>🔪</sup>  
1 tsp | 2 tsp



Garlic Puree  
1 tbsp | 2 tbsp



Bocconcini Cheese  
100 g | 200 g



Mirepoix  
113 g | 227 g

**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.

Pantry items | Unsalted butter, salt, pepper, oil

Cooking utensils | Large non-stick pan

1



### Prep and cook veggies

- Before starting, wash and dry all produce.

- Core, then cut **pepper** into ½-inch pieces.
- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add ½ **tbsp** (1 **tblsp**) **oil**, then **peppers** and **mirepoix**.
- Cook, stirring often, until **veggies** are tender crisp, 4-5 min.
- Transfer **veggies** to a plate.

2



### Cook gnocchi

+ Add | Chicken Breasts

- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 **tblsp**) **butter**, then swirl until melted. Add **gnocchi**.
- Cook, turning occasionally, until golden, 5-6 min.

3



### Make sauce

- Add **crushed tomatoes**, ¼ **cup** (½ **cup**) **water**, ¼ **tsp** (½ **tsp**) **sugar** and **garlic puree** to the pan with **gnocchi**.
- Cook, stirring often, until **sauce** thickens slightly, 1-2 min.
- Add **1 tbsp** (2 **tblsp**) **butter**. Stir to combine.

4



### Finish and serve

- Divide **gnocchi** between plates, then tear **bocconcini** and sprinkle over top.
- Sprinkle with **chili flakes**, if desired.

Measurements  
within steps

1 **tblsp** (2 **tblsp**) **oil**  
2 person 4 person Ingredient

## 2 | Cook chicken breasts

+ Add | Chicken Breasts

If you've opted to add **chicken breasts**, while **gnocchi** cooks, pat dry with paper towels. Season with **salt** and **pepper**. Heat a large non-stick pan over medium heat. When hot, add **1 tbsp** (2 **tblsp**) **oil**, then **chicken**. Pan-fry on one side until golden, 6-7 min. Flip, then cover and continue cooking, until cooked through, 6-7 min.\*\* Continue with recipe as written.

† Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.