

# Creamy Pork Gnocchi

with Zucchini

Optional Spice

30 Minutes





**Ground Pork** 









Cream Sauce Spice



Blend



Chili Flakes



Zucchini

Parmesan Cheese, shredded



Basil

## Start here

- Before starting, add 10 cups hot water and 1 tbsp salt to a large pot (use same for 4 ppl).
- Cover and bring to a boil over high heat.
- Wash and dry all produce.

#### **Bust out**

Colander, measuring spoons, strainer, measuring cups, large pot, large non-stick pan

# Ingredients

ingi calcino		
	2 Person	4 Person
Ground Pork	250 g	500 g
Gnocchi	350 g	700 g
Cream	113 ml	237 ml
Garlic Puree	1 tbsp	2 tbsp
Cream Sauce Spice Blend	1 tbsp	2 tbsp
Zucchini	200 g	400 g
Chili Flakes 🤳	1 tsp	2 tsp
Parmesan Cheese, shredded	1/4 cup	½ cup
Basil	7 g	14 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

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

## **Allergens**

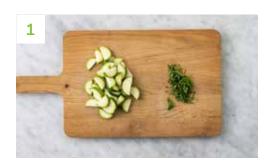
Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

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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## Prep

- Thinly slice basil.
- Halve **zucchini** lengthwise, then cut into ¼-inch half-moons.



#### Cook zucchini

- Heat a large non-stick pan over mediumhigh heat.
- When hot, add **zucchini** to the dry pan. Season with **salt** and **pepper**. Cover and cook, flipping halfway through, until dark golden-brown, 7-8 min.
- Remove from heat. Transfer **zucchini** to a plate. Set aside.



# Cook gnocchi

- Add **gnocchi** to the **boiling water**. Cook uncovered, stirring occasionally, until tender, 1-2 min.
- Reserve ½ cup pasta water (dbl for 4 ppl), then drain and return gnocchi to the same pot, off heat.
- Add ½ **tbsp oil** (dbl for 4 ppl), then stir to coat.



## Cook pork

- Heat the same pan (from step 2) over medium. Add ½ tbsp oil (dbl for 4 ppl) and pork. Cook, breaking up pork into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat.
- Add Cream Sauce Spice Blend. Cook, stirring often, until pork is coated, 1 min.
  Season with salt and pepper.



## Cook sauce

- Add cream, reserved pasta water, garlic puree and 2 tbsp butter (dbl for 4 ppl) to the pan with pork. Cook, stirring often, until sauce thickens slightly, 1-2 min.
- Add sauce, zucchini, basil and half the Parmesan to the pot with gnocchi. Gently toss to coat. Season with salt and pepper, to taste.



#### Finish and serve

- Divide **creamy pork gnocchi** between plates.
- Sprinkle **remaining Parmesan** over top.
- Sprinkle chili flakes over top, if desired.

# **Dinner Solved!**