



Creamy Pork Gnocchi

with Zucchini

Optional Spice

30 Minutes



Ground Pork



Gnocchi



Cream



Garlic Puree



Cream Sauce Spice Blend



Zucchini



Chili Flakes



Parmesan Cheese, shredded



Basil

HELLO GNOCCHI

Pan-frying is a great way to add crispiness to these potato dumplings!

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

	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	¼ 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.

Contact

Call or email us | (855) 272-7002

hello@hellofresh.ca

HelloFresh.ca

    @HelloFreshCA



Prep

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



Cook zucchini

- Heat a large non-stick pan over medium-high 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!