



Gnocchi and Mushrooms in Tomato Sauce

with Spinach and DIY Garlic Bread

Veggie

Optional Spice

25 Minutes



Gnocchi



Baby Spinach



Mushrooms



Garlic Powder



Chili Flakes



Parmesan Cheese, shredded



Italian Seasoning



Tomato Sauce Base



Ciabatta Roll



Yellow Onion

HELLO GNOCCHI

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

Start here

- Before starting, preheat the broiler to high.
- Wash and dry all produce.
- Remove 1 tbsp butter (dbl for 4 ppl) from the fridge and set aside to come up to room temperature.

Heat Guide for Step 2 (dbl for 4 ppl):

- Mild: ½ tsp
- Medium: ¼ tsp
- Spicy: ½ tsp

Bust out

Baking sheet, measuring spoons, medium pot, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Gnocchi	350 g	700 g
Baby Spinach	56 g	113 g
Mushrooms	113 g	227 g
Garlic Powder	1 tsp	2 tsp
Chili Flakes 🌶️	1 tsp	1 tsp
Parmesan Cheese, shredded	¼ cup	½ cup
Italian Seasoning	½ tbsp	1 tbsp
Tomato Sauce Base	4 tbsp	8 tbsp
Ciabatta Roll	1	2
Yellow Onion	113 g	226 g
Unsalted Butter*	3 tbsp	6 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

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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Cook gnocchi

- Heat a large non-stick pan over medium heat.
- When hot, add **1 tbsp butter**, then swirl the pan until melted. (NOTE: Save softened butter for step 3.)
- Add **gnocchi**, then toss to coat. Add **2 tbsp water**. (NOTE: For 4 ppl, cook gnocchi in 2 batches, using 1 tbsp butter and 2 tbsp water per batch.) Cover and cook until **gnocchi** softens, 4-5 min.
- When soft, remove cover and cook, stirring occasionally, until golden-brown, 4-5 min. Transfer **gnocchi** to a plate.



Cook mushrooms

- Heat the same pan (from step 1) over medium-high.
- When hot, add **1 tbsp oil** (dbl for 4 ppl), then **mushrooms**. Cook, stirring occasionally, until golden-brown, 4-5 min. Season with **salt and pepper**.



Make tomato sauce

- Meanwhile, heat a medium pot over medium.
- While the pot heats, peel, then cut **onion** into ¼-inch pieces.
- When the pot is hot, add **½ tbsp oil** (dbl for 4 ppl), then **onions**. Cook, stirring occasionally, until softened slightly, 4-5 min.
- Add **tomato sauce base**, **¾ tsp garlic powder**, **1 tsp Italian Seasoning** (dbl both for 4 ppl) and **½ tsp chili flakes**. (NOTE: Reference heat guide.) Cook, stirring often, until fragrant, 30 sec. Stir in **1 cup water** (dbl for 4 ppl), then bring to a simmer.
- Once simmering, reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** thickens slightly, 6-8 min. Season with **salt and pepper**, to taste.



Finish gnocchi

- Stir **gnocchi** and **spicy tomato sauce** into the pan with **mushrooms**, then bring to a simmer.
- Once simmering, add **spinach**. Cook, stirring often, until **spinach** wilts slightly, 1 min. Season with **salt and pepper**, to taste.
- Remove the pan from heat, then add **1 tbsp butter** (dbl for 4 ppl) and **half the Parmesan**. Stir until **Parmesan** and **butter** melt.



Prep

- Meanwhile, thinly slice **mushrooms**.
- Add **remaining garlic powder**, **1 tbsp softened butter** and **a pinch of Italian Seasoning** (dbl both for 4 ppl) to a small bowl. Season with **salt and pepper**, to taste, then stir to combine.
- Halve **ciabatta**. Arrange on an unlined baking sheet, cut-side up.
- Spread **garlic butter** on **ciabatta**.



Toast garlic bread and serve

- Meanwhile, toast **ciabatta** in the **top** of the oven until golden-brown, 1-2 min. (TIP: Keep an eye on ciabatta so they don't burn!)
- Halve **garlic bread**.
- Divide **gnocchi** between bowls.
- Sprinkle with **remaining Parmesan** and **any remaining chili flakes**, if desired.
- Serve **garlic bread** alongside.

Dinner Solved!