

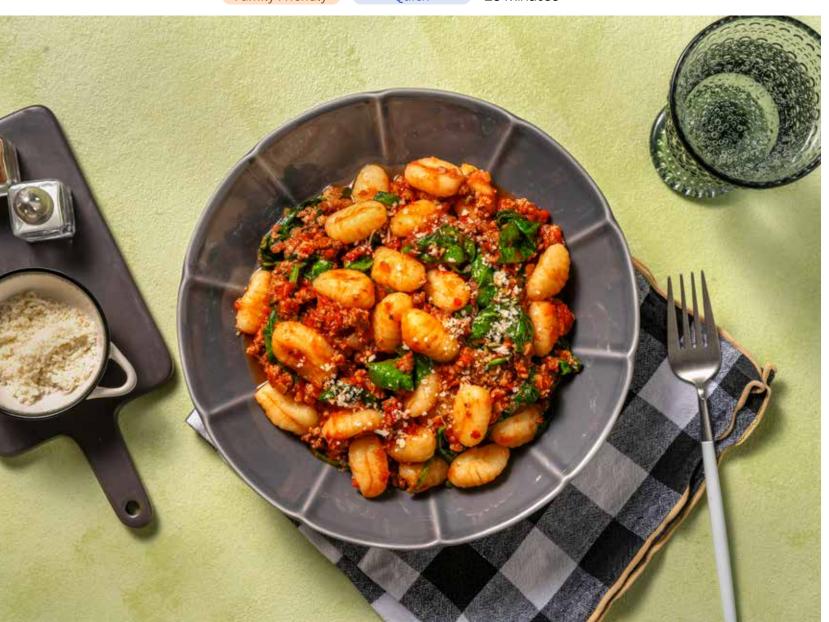
# Gnocchi in Pork Ragu

with Spinach and Parmesan

Family Friendly

Quick

25 Minutes







**Ground Pork** 

**Crushed Tomatoes** 



Yellow Onion







Garlic Salt

Italian Seasoning







Gnocchi

**Baby Spinach** 



Parmesan Cheese, shredded

HELLO ITALIAN SEASONING

# Start here

Before starting, wash and dry all produce.

#### **Bust out**

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

## Ingredients

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	2 Person	4 Person
Ground Pork	250 g	500 g
Crushed Tomatoes	200 ml	398 ml
Yellow Onion	56 g	113 g
Garlic Salt	1 tsp	2 tsp
Italian Seasoning	½ tbsp	1 tbsp
Soy Sauce	1 ½ tsp	3 tsp
Gnocchi	350 g	700 g
Baby Spinach	56 g	113 g
Parmesan Cheese, shredded	⅓ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	1/4 tsp	½ tsp
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.



#### Prep

- Add 10 cups water and 2 tsp salt to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Meanwhile, peel, then cut half the onion into ¼-inch pieces (whole onion for 4 ppl).



## Cook gnocchi

- Add **gnocchi** to the **boiling water**. Cook uncovered, stirring occasionally, until gnocchi are tender and float to the top, 1-3 min.
- Reserve ½ cup pasta water (dbl for 4 ppl), then drain **gnocchi**.



# Cook onions and pork

- · Heat a large non-stick pan over mediumhigh heat.
- When hot, add ½ tbsp oil (dbl for 4 ppl), then **onions** and **pork**. Cook, breaking up **pork** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Carefully drain and discard excess fat, if desired.
- Sprinkle garlic salt and half the Italian **Seasoning** (use all for 4 ppl) over top. Season with **pepper**, to taste. Cook, stirring often, until fragrant, 30 sec.



## Finish gnocchi

- Add gnocchi and reserved pasta water to the pan with **ragu**, then return to a simmer.
- Once simmering, add spinach and 2 tbsp **butter** (dbl for 4 ppl). Cook, stirring often, until **spinach** wilts, 1-2 min. Season with pepper, to taste.



## Cook ragu

- Add crushed tomatoes, soy sauce and 1/4 tsp sugar (dbl for 4 ppl) to the pan with **pork mixture**. Bring to a simmer.
- Once simmering, reduce heat to mediumlow. Cook, stirring occasionally, until ragu thickens slightly, 3-5 min.



### Finish and serve

- Divide gnocchi ragu between bowls.
- Sprinkle **Parmesan** over top.

# **Dinner Solved!**

#### Contact

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<sup>\*\*</sup> Cook to a minimum internal temperature of 74°C/165°F.