



Gnocchi in Pork Ragu

with Spinach and Parmesan

Family Friendly

Quick

25 Minutes



Ground Pork



Crushed Tomatoes



Yellow Onion



Garlic Salt



Italian Seasoning



Soy Sauce



Gnocchi



Baby Spinach



Parmesan Cheese,
shredded

HELLO ITALIAN SEASONING

Our blend of hearty herbs and zesty garlic!

Start here

Before starting, wash and dry all produce.

Bust out

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

Ingredients

	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	¼ cup	½ cup
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
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

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1 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).



4 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**.



2 Cook onions and pork

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



5 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.



3 Cook ragu

- Add **crushed tomatoes**, **soy sauce** and **¼ tsp sugar** (dbl for 4 ppl) to the pan with **pork mixture**. Bring to a simmer.
- Once simmering, reduce heat to medium-low. Cook, stirring occasionally, until **ragu** thickens slightly, 3-5 min.



6 Finish and serve

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

Dinner Solved!