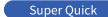


# HELLO Sausage Gnocchi Skillet with Spinach and Pesto



10 Minutes



**Ground Beef** 250 g | 500 g

(C) Swap

2 Double

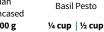
If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, visit hellofresh.ca 🦫













Gnocchi



56 g | 113 g

350 g | 700 g



Cheese, shredded ¼ cup | ½ cup



56 ml | 113 ml



**Baby Tomatoes** 113 g | 227 g

Allengens 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.



## Cook sausage

· Before starting, wash and dry all produce.

### Swap | Ground Beef

- Heat a large non-stick pan over medium-high heat.
- When the pan is hot, add 1/2 tbsp (1 tbsp) oil, then sausage.
- Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.\*\*
- Transfer sausage to a plate. Set aside.



## Prep

• Meanwhile, halve baby tomatoes.



## Cook gnocchi

- Reheat the same pan over medium-high.
- When the pan is hot, add **1 tbsp** (2 tbsp) **butter**, then swirl until melted. Add **gnocchi**.
- Cook, turning occasionally, until golden, 5-6 min.



# 1 | Cook beef

Measurements

within steps

#### O Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the sausage.\*\*

**1 tbsp** (2 tbsp)

oil



### Finish and serve

- Add sausage, spinach, pesto, tomatoes, 1 tbsp (2 tbsp) butter and cream to the pan with **gnocchi**.
- Cook, stirring often until spinach wilts and gnocchi is coated, 1-2 min.
- Divide **gnocchi** between plates.
- Sprinkle **Parmesan** over top.

