



# SAUSAGE & LEEK SUMMER RAGÙ

with Toasted Gnocchi

FAMILY



## HELLO GNOCCHI

These pillowy potato dumplings are even tastier when they're pan-fried until golden-brown

TIME: 35 MIN



Honey Garlic Sausage, uncased



Leek, sliced



Parmesan Cheese



Garlic



Crushed Tomatoes



Italian Seasoning



Baby Spinach



Gnocchi

## BUST OUT

- Garlic Press
- Large Non-Stick Pan
- Large Bowl
- Salt and Pepper
- Measuring Spoons
- Olive or Canola Oil
- Unsalted Butter 2 (2 tbsp)

## INGREDIENTS

4-person

- Honey Garlic Sausage, uncased 500 g
- Leek, sliced 113 g
- Parmesan Cheese 2 56 g
- Garlic 9 g
- Crushed Tomatoes 2 box
- Italian Seasoning 9 1 tbsp
- Baby Spinach 113 g
- Gnocchi 1 1000 g

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soja, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

\*Laver et sécher tous les aliments.

\*\*Cuire jusqu'à une température interne minimale de 71°C/160°F.



## START STRONG

Don't have a garlic press? Lay the garlic cloves on a chopping board, then place a chef's knife on top and press down firmly to crush. Finely chop the garlic.



### 1 PREP

Wash and dry all produce.\*

Roughly chop **spinach**. Peel, then mince or grate **garlic**.



### 2 TOAST GNOCCHI

Heat a large non-stick pan over medium-high heat. When the pan is hot, add **1 tbsp butter** and swirl the pan to melt. Add **1 pkg gnocchi**. Cook, stirring occasionally, until golden, 7-8 min. Season with **salt** and **pepper**. Transfer to a large bowl. Repeat with another **1 tbsp butter** and **remaining gnocchi**. (NOTE: When cooking the second batch of gnocchi, reduce heat to medium, if needed. You don't want to smoke out your pan!)



### 3 COOK SAUSAGE

When **gnocchi** is done, to the same pan, add **sausage** and **half the Italian seasoning**. Cook, breaking up **sausage** into smaller pieces, until slightly crispy and cooked through 6-7 min. (TIP: Cook to a min. internal temp. of 71°C/160°F.\*\*\*) Season with **pepper**. Transfer to the bowl with **gnocchi**.



### 4 MAKE RAGÙ

To the same pan, add **1 tbsp oil**, then **leeks**. Cook, stirring occasionally, until softened, 2-3 min. Add **garlic** and **remaining Italian seasoning**. Cook, stirring often, until fragrant, 30 sec. Add **crushed tomatoes** and **spinach**. Cook, stirring occasionally, until slightly thickened and **spinach** wilts, 2-3 min. Season with **salt** and **pepper**.



### 5 ASSEMBLE GNOCCHI

To the large bowl with **gnocchi** and **sausage mixture**, pour over **ragù**. Stir to combine.



### 6 FINISH AND SERVE

Divide **ragù** and **gnocchi** between plates and sprinkle over **Parmesan**.

## DELIZIOSO!

A final sprinkle of Parmesan adds an extra layer of flavour!

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