

## **Smoky Bacon Gnocchi**

with Broccoli and Mushrooms

We think that pan-fried gnocchi is not only super tasty but incredibly easy to make! The gnocchi has a crispy coating and a pillow-like centre, accompanied by 'meaty' mushrooms, tasty broccoli, cheese and flat leaf parsley.



Prep 30 min



level 1



Double Smoked



Garlio



Shallot



Cremini Mushrooms



Parsley



Gnocch



Broccoli



Sour Cream



Ingredients		2 People	4 People
Double smoked bacon		1 pkg (100 g)	2 pkg (200 g)
Garlic		2 cloves	4 cloves
Shallot		1	2
Broccoli florets		1 pkg (170 g)	2 pkg (340 g)
Cremini mushrooms		1 pkg (113 g)	2 pkg (227 g)
Gnocchi		1 pkg (500 g)	2 pkg (1 kg)
Sour cream	1)	2 pkg (⅓ cup)	4 pkg (⅔ cup)
Parsley		1 pkg (7 g)	1 pkg (7 g)
Parmesan	1)	1 pkg (¼ cup)	2 pkg (½ cup)
Olive or Canola Oil*			

Allergens
1) Milk/Lait

\*Not Included

Tools Large Non-Stick Pan

Olive of Canola Oil

Nutrition per person Calories: 810 cal | Fat: 37 g | Protein: 28 g | Carbs: 103 g | Fibre: 6 g | Sodium: 1142 mg

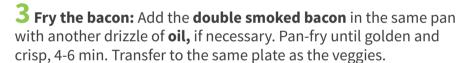
Some ingredients are produced in a facility that also processes mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



1 Prep: Wash and dry all produce. Peel and finely chop the shallot. Mince or grate the garlic. Roughly chop the mushrooms. Finely chop the parsley. Cut the double smoked bacon into ½-inch cubes.



**2** Cook the veggies: Heat a large non-stick pan over medium heat. Add a drizzle of oil, then the **shallots**, **garlic**, **broccoli** and **mushrooms**. Cook, stirring occasionally, until mushrooms are golden-brown and broccoli is tender-crisp, 5-6 min. Transfer to a plate.





- 4 Cook the gnocchi: Add the gnocchi to the pan (TIP: leave the fat from the bacon in the pan it will add loads of flavour!) Cook, turning the gnocchi often, until crispy around the edges, 6-8 min.
- 5 Return the **veggies** and **bacon** to the pan. Stir in the **sour cream** and **Parmesan** until combined. Season with **pepper.**
- **6** Finish and serve: Divide your gnocchi between your bowls and top with the parsley. Enjoy!



**DID YOU KNOW?** 'Gnocchi' is Italian for dumplings!