



Spring Gnocchi Cacio e Pepe with Fresh Salad

Veggie

Optional Spice

25 Minutes



Gnocchi



Asparagus



Green Peas



Black Peppercorns,
crushed



Parmesan Cheese,
grated



Spring Mix



Baby Tomatoes



Lemon



Mini Cucumber

HELLO LEMON ZEST

Punch up the flavour of gnocchi with a sprinkle of lemon zest!

Start here

Before starting, wash and dry all produce.

Heat Guide for Step 3 (dbl for 4 ppl):

- Mild: ¼ tsp
- Medium: ½ tsp
- Spicy: 1 tsp
- Extra-spicy: 1 ½ tsp

Bust Out

Microplane/zester, measuring spoons, tongs, spatula, large bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Gnocchi	350 g	700 g
Asparagus	227 g	454 g
Green Peas	113 g	227 g
Black Peppercorns, crushed 🌶️	½ tsp	1 tsp
Parmesan Cheese, grated	½ cup	1 cup
Spring Mix	56 g	113 g
Baby Tomatoes	113 g	227 g
Lemon	1	2
Mini Cucumber	66 g	132 g
Unsalted Butter*	2 tbsp	4 tbsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Prep

Trim bottom 1-inch from **asparagus** and discard, then cut **asparagus** into ½-inch pieces. Halve **tomatoes**. Thinly slice **cucumber**.



Make salad

While **sauce** is reducing, zest **lemon**. Juice **half the lemon** and cut the **remaining lemon** into wedges. Combine **lemon juice** and **1 tbsp oil** (dbl for 4 ppl) in a large bowl. Add **tomatoes, cucumbers** and **spring mix** to the bowl, then toss to coat. Season with **salt** and **pepper**.



Cook gnocchi

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp oil**, then **gnocchi**. Cook, turning often, until golden-brown, 7-8 min. (**NOTE**: For 4 ppl, cook gnocchi in two batches, using 1 tbsp oil for each batch.)



Finish and serve

When **asparagus** is tender-crisp and **sauce** is slightly reduced, remove pan from heat. Stir in **Parmesan** and **lemon zest** until **cheese** is melted and both are fully incorporated. Divide **gnocchi, salad** and **lemon wedges** between plates. Season **gnocchi** with **pepper**, if desired.

Dinner Solved!



Start sauce

When **gnocchi** is golden-brown, add **½ tsp crushed black peppercorns** (dbl for 4 ppl) to the pan. (**NOTE**: Reference Heat Guide.) Cook, stirring often, until fragrant, 1-2 min. Add **asparagus, peas, 2 tbsp butter** and **1 cup water** (dbl both for 4 ppl). Season with **salt**. Cook, stirring occasionally, until **asparagus** is tender-crisp and **sauce** is slightly reduced, 4-5 min.