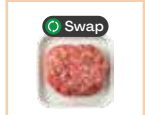




# SuperQuick Sausage Gnocchi Skillet

## with Spinach and Pesto

10 Minutes



Ground Beef  
250 g | 500 g

Customized Protein **+** Add **↻** Swap or **\*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](http://www.hellofresh.ca)



Mild Italian Sausage, uncased  
250 g | 500 g



Basil Pesto  
¼ cup | ½ cup



Gnocchi  
350 g | 700 g



Baby Spinach  
56 g | 113 g



Parmesan Cheese, shredded  
¼ cup | ½ cup



Cream  
56 ml | 113 ml



Baby Tomatoes  
113 g | 227 g

**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.

Pantry items | Salt, pepper, oil, unsalted butter

Cooking utensils | Large non-stick pan, measuring spoons

1



### 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 **½ 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.

2



### Prep

- Meanwhile, halve **baby tomatoes**.

3



### 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.

4



### 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.

Measurements  
within steps

**1 tbsp** (2 tbsp) **oil**  
2 person 4 person Ingredient

### 1 | Cook beef

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook **beef** in the same way the recipe instructs you to cook the **sausage**.\*\* Remove and discard excess fat, if desired.

\*\* Cook to a minimum internal temperature of 74°C/165°F.