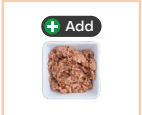




SuperQuick Oven-Roasted Gnocchi with Blistered Tomatoes, Zucchini and Corn

15 Minutes



Mild Italian Sausage, uncased
250 g | 500 g

Customized Protein **+ Add** **o Swap** or **x2 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](https://www.hellofresh.ca)



Gnocchi
350 g | 700 g



Zucchini
1 | 2



Cream
56 ml | 113 ml



Baby Tomatoes
113 g | 227 g



Goat Cheese
¼ cup | ½ cup



Corn Kernels
113 g | 227 g



Smoked Paprika-Garlic Blend
½ tbsp | 1 tbsp



Sun-Dried Tomato Pesto
½ cup | 1 cup

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 | Oil, unsalted butter, salt, pepper

Cooking utensils | Baking sheet, large non-stick pan, measuring spoons

1



Roast gnocchi

- Before starting, preheat the oven to 425°F.
- Wash and dry all produce.

+ Add | Mild Italian Sausage, uncased

- Add **gnocchi** to a baking sheet with **2 tbsp oil**. Toss to combine.
- Roast in the **middle** of the oven, until tender and lightly golden, 10-12 min. (**NOTE**: For 4 ppl, roast in the middle and bottom of the oven, using 2 tbsp oil for each baking sheet.)

4



Finish and serve

- Divide **gnocchi** between plates.
- Top with **blistered tomatoes**.
- Sprinkle **goat cheese** over top.

2



Prep and cook veggies

- Cut **zucchini** in half, and then into ¼-inch moons. Heat a large non-stick pan over medium-high heat.
- When pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **baby tomatoes**. Cook, stirring often, until blistered, 3-4 min. Season with **salt** and **pepper**, then remove to a plate.
- Add **1 tbsp** (2 **tbsp**) **butter** to the same pan, swirling to melt.
- Add **corn** and **zucchini**. Cook, stirring occasionally, until tender-crisp, 4-5 min. Season with **salt** and **pepper**.

3



Make sauce

- Add **Smoked Paprika-Garlic Blend** to the pan. Cook, stirring constantly, until **veggies** are coated, 30 sec.
- Add **sun-dried tomato pesto**, **cream** and ¼ **cup** (½ **cup**) **water** to the pan. Cook, stirring occasionally, until slightly thickened, 1-2 min.
- Season with **salt** and **pepper**.
- Remove the pan from heat.
- Add **gnocchi**. Stir to coat.

Measurements
within steps

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

1 | Prep and cook veggies and sausage

+ Add | Mild Italian Sausage, uncased

If you've opted to add **sausage**, heat a large non-stick pan over medium-high heat. When hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **sausage**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min.** Transfer to a plate until **sauce** is finished. Add **sausage** into **sauce** with **gnocchi**. Follow the rest of the recipe as written.

**Cook to a minimum internal temperature of 74°C/165°F, as size may vary.