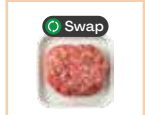




SuperQuick Sausage Gnocchi Skillet

with Spinach and Pesto

10 Minutes



Ground Beef
250 g | 500 g

Customized Protein

+ Add

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)



Mild Italian Sausage, uncased
250 g | 500 g



Basil Pesto
1/4 cup | 1/2 cup



Gnocchi
350 g | 700 g



Baby Spinach
56 g | 113 g



Parmesan Cheese, shredded
1/4 cup | 1/2 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.*

Ingredient quantities 56 g | 113 g
2-serving | 4-serving

Pantry items | Salt, pepper, oil, 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.
- 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

- To the pan with the **gnocchi**, add **sausage**, **spinach**, **pesto**, **tomatoes**, **1 tbsp** (2 tbsp) **butter** and cream.
- 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-serving 4-serving Ingredient

If you ordered 6 servings, triple the amounts in the 2-serving recipe. You may need to cook in batches or larger cooking vessels. Remember: Larger batches may = longer cook times, so follow the visual and temperature cues.

1 | Cook beef

🔄 Swap | Ground Beef

If you've opted to get **beef**, omit **oil**, then add **beef** to the dry pan. 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 165°F.