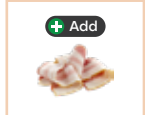




# SuperQuick Oven-Roasted Gnocchi

## with Blistered Tomatoes, Zucchini and Corn

15-Minute Dinner 15 Minutes



Bacon Strips  
100 g | 200 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)



Gnocchi  
350 g | 700 g



Zucchini  
1 | 2



Cream  
56 ml | 113 ml



Baby Tomatoes  
113 g | 227 g



Goat Cheese,  
crumbled  
1/4 cup | 1/2 cup



Corn Kernels  
113 g | 227 g



Smoked Paprika-  
Garlic Blend  
3 g | 6 g



Sun-Dried  
Tomato Pesto  
1/2 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, butter, salt, pepper

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

1



## Roast gnocchi

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

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

4



## Finish and serve

+ Add | **Bacon Strips**

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

2



## Prep and cook veggies

+ Add | **Bacon Strips**

- Cut **zucchini** in half, and then into ¼-inch moons.
- Heat a large non-stick pan over medium-high.
- When pan is hot, add ½ **tbsp** (1 **tbsp**) **oil**, then **baby tomatoes**. Cook for 3-4 min, stirring often, until blistered. 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 for 4-5 min, stirring occasionally, until tender-crisp. Season with **salt** and **pepper**.

3



## Make sauce

- To the pan, add **Smoked Paprika-Garlic Blend**. 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 for 1-2 min, stirring occasionally, until slightly thickened.
- Season with **salt** and **pepper**.
- Remove the pan from heat.
- Add **gnocchi**. Stir to coat.

Measurements within steps **1 tbsp** (2 **tbsp**) **oil**  
2-serving 4-serving Ingredient

### For 6 servings

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.

## 2 | Prep and cook veggies

+ Add | **Bacon Strips**

If you've opted to add **bacon**, cut **strips** in half crosswise. Heat the pan over medium. When hot, add **bacon**. Cook for 5-7 min, flipping occasionally, until crispy.\*\* Remove from heat. Using tongs, transfer **bacon** to a paper towel-lined plate. Set aside. Discard **bacon fat** from the pan. Carefully wipe the pan clean. Use the same pan to cook **veggies** in step 3.

## 4 | Finish and serve

+ Add | **Bacon Strips**

Crumble **bacon**. Sprinkle **bacon** and **goat cheese** over top.

\*\* Cook to a minimum internal temperature of 160°F.