# HELLO FRESH

# Sausage Gnocchi Skillet
## with Spinach and Pesto

**Super Quick**  10 Minutes

○ Swap

**Ground Beef**
**250 g | 500 g**



**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.*

Ingredient quantities  **56 g** 2 person | **113 g** 4 person

**Measurements within steps**

| 1 tbsp | (2 tbsp) | oil |
|---|---|---|
| 2 person | 4 person | Ingredient |

**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.

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

### 1 | Cook beef

🔄 Swap | Ground Beef

If you've opted to get **beef**, cook it in the same way the recipe instructs you to cook the **sausage**.**