



Creamy Parmesan Gnocchi

with Spinach and Peas

Veggie

Quick

Optional Spice

25 Minutes



Gnocchi



Green Peas



Baby Spinach



Garlic, cloves



Cream



Cream Cheese



Parmesan Cheese, shredded



Chili Flakes



Seasoned Salt



Shallot

HELLO GNOCCHI

Pan-frying is a great way to add crispiness to these potato dumplings!

Start here

Before starting, wash and dry all produce.

Bust out

Medium bowl, measuring spoons, measuring cups, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Gnocchi	350 g	700 g
Green Peas	113 g	227 g
Baby Spinach	113 g	227 g
Garlic, cloves	3	6
Cream	56 ml	113 ml
Cream Cheese	43 g	86 g
Parmesan Cheese, shredded	¼ cup	½ cup
Chili Flakes 🌶️	1 tsp	2 tsp
Seasoned Salt	1 tbsp	2 tbsp
Shallot	50 g	100 g
Unsalted Butter*	1 tbsp	2 tbsp
Oil*		
Pepper*		

* Pantry items

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.

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Prep veggies and sauce

Peel, then finely chop **shallot**. Roughly chop **spinach**. Peel, then mince or grate **garlic**. Stir together **cream, cream cheese** and **half the Parmesan** in a medium bowl. Add **½ cup warm water** (dbl for 4 ppl) and season with **pepper**, then whisk to combine. Set aside.



Finish sauce

Add **sauce** and **spinach** to the pan with **shallots**. Cook, stirring occasionally, until **sauce** thickens slightly, 2-3 min. Season with **pepper**.



Pan-fry gnocchi

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter**, then **gnocchi** and **2 tbsp water**. Cover and cook until **gnocchi** softens, 3-4 min. (**NOTE:** For 4 ppl, cook gnocchi in 2 batches, using 1 tbsp butter and 2 tbsp water per batch.) When **gnocchi** is soft, remove cover and cook, stirring occasionally, until golden-brown all over, 3-4 min. Transfer **gnocchi** to a plate and cover to keep warm.



Finish and serve

Add **gnocchi** to the pan with **sauce**, then toss to coat. Divide **gnocchi** between plates. Sprinkle **remaining Parmesan** over top. Sprinkle with **chili flakes**, to taste.



Cook veggies

Return the pan to medium heat. When hot, add **½ tbsp oil** (dbl for 4 ppl), then **shallots, garlic, peas** and **seasoned salt**. Cook, stirring often, until fragrant, 2 min.

Dinner Solved!