



# Easy Bacon & Veggie Gnocchi Bake

with Cheddar Cheese & Parsley

NEW KID FRIENDLY CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Gnocchi



Carrot



Celery



Diced Bacon



Garlic & Herb Seasoning



Chopped Tomatoes



Vegetable Stock Powder



Shredded Cheddar Cheese



Parsley

Prep in: 15-25 mins  
Ready in: 30-40 mins

Gnocchi has to be the cutest pasta around. These little balls sitting in a herby tomato sauce with pops of bacon, celery and carrot are too irresistible to leave alone. We're gobbling them up this instant!

### Pantry items

Olive Oil, Brown Sugar, Butter

## Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

## You will need

Medium or large baking dish · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
gnocchi	1 packet	2 packets
carrot	1	2
celery	1 stalk	2 stalks
diced bacon	1 packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
chopped tomatoes	1 tin	2 tins
vegetable stock powder	1 medium sachet	1 large sachet
<b>brown sugar*</b>	½ tbs	1 tbs
<b>butter*</b>	20g	40g
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
parsley	1 bag	1 bag

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3369kJ (805Cal)	515kJ (123Cal)
Protein (g)	28.7g	4.4g
Fat, total (g)	29.9g	4.6g
- saturated (g)	14.4g	2.2g
Carbohydrate (g)	104.6g	16g
- sugars (g)	15.6g	2.4g
Sodium (mg)	3281mg	501mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://www.hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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## Bake the gnocchi

- Preheat the oven to **240°C/220°C fan-forced**. Place **gnocchi** in a baking dish.
- Drizzle with **olive oil** (2 tbs for 2 people / ¼ cup for 4 people). Season, toss to coat and spread out evenly.
- Bake until golden, **15-18 minutes**.

3



## Bring it all together

- To the pan with bacon and veggies, stir in **chopped tomatoes, vegetable stock powder, the brown sugar, butter** and a splash of **water**.
- Transfer **sauce mixture** to the baking dish of **gnocchi** and stir to combine.
- Sprinkle over **shredded Cheddar cheese** and bake until golden, **8-10 minutes**.

**Little cooks:** Kids can help sprinkle the cheese on top. Careful the gnocchi is hot!

2



## Cook the bacon & veggies

- Meanwhile, grate **carrot**. Finely chop **celery**.
- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **diced bacon, carrot** and **celery**, breaking up **bacon** with a spoon, until golden, **7-8 minutes**.
- Add **garlic & herb seasoning** and cook until fragrant, **1 minute**.

4



## Serve up

- Divide bacon and veggie gnocchi bake between bowls.
- Tear over **parsley** to serve. Enjoy!

**Little cooks:** Add the finishing touch and help tear over the parsley.

## We're here to help!

Scan here if you have any questions or concerns



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