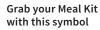


157

# Creamy Bacon & Leek Gnocchi with Garlic Pangrattato & Parsley

WINTER WARMERS **KID FRIENDLY** 







Diced Bacon

Gnocchi



Carrot



Panko Breadcrumbs

Leek



Garlic & Herb Seasoning

Cream



**Recipe Update** Unfortunately, this week's celery was in short supply, so we've replaced it with carrot. Don't worry, the recipe will be just as delicious, just be sure to follow your

recipe card!

Parsley

Prep in: 25-35 mins Ready in: 35-45 mins Gnocchi really has it going on, these little pockets of deliciousness are stirred through a creamy sauce with bacon and leek for that comfort factor that we look for in any pasta. The fragrant hint of garlic and herbs in the sauce though adds a luxurious taste that will have your mouth watering.

**Pantry items** Olive Oil

## 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

Large frying pan

#### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
gnocchi	1 packet	2 packets
diced bacon	1 packet	1 packet
garlic	3 cloves	6 cloves
carrot	1	2
leek	1	2
panko breadcrumbs	½ packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
cream	1⁄2 packet (125ml)	1 packet (250ml)
water*	⅓ cup	⅔ cup
parsley	1 bag	1 bag

\*Pantry Items

# Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3936kJ (941Cal)	<b>795kJ</b> (190Cal)
Protein (g)	26.1g	5.3g
Fat, total (g)	47g	9.5g
- saturated (g)	21g	4.2g
Carbohydrate (g)	102.1g	20.6g
- sugars (g)	6.6g	1.3g
Sodium (mg)	2323mg	469mg

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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



# Pan-fry the gnocchi & bacon

- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat.
- When oil is hot, cook **gnocchi** and **diced bacon**, tossing occasionally, until golden, **6-8 minutes**. Transfer to a bowl.
- **TIP:** Add extra oil if the gnocchi sticks to the pan.



#### Make the pangrattato

- While the gnocchi is cooking, finely chop **garlic** and **carrot**. Thinly slice **leek**.
- Return the frying pan to medium-high heat with a generous drizzle of **olive oil**.
- Cook **panko breadcrumbs (see ingredients)**, stirring, until golden brown, **3 minutes**.
- Add half the garlic and cook until fragrant,
  1-2 minutes. Transfer to a bowl and season to taste.



# Cook the veggies

- Return the frying pan to medium-high heat with a drizzle of **olive oil**.
- Cook carrot and leek, until softened,
  6-7 minutes.



#### Make the sauce

- Add garlic & herb seasoning and the remaining garlic and cook until fragrant, 1 minute.
- Add cream (see ingredients) and the water and simmer, until slightly reduced, 2-3 minutes.



## Bring it all together

 Remove pan from heat, then return the gnocchi and bacon mixture to the pan. Stir to combine. Season to taste.



# Serve up

- Divide creamy bacon and leek gnocchi between plates.
- Top with garlic pangrattato and tear over **parsley** to serve. Enjoy!

**Little cooks:** *Add the finishing touch by tearing over the parsley.* 

We're here to help! Scan here if you have any questions or concerns 2023 | CW26



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