

Creamy Mushroom, Bacon & Leek Gnocchi

with Garlic Pangrattato & Parsley

KID FRIENDLY

Grab your Meal Kit with this symbol



Gnocchi



Diced Bacon



Garlic



Carrot



Leek



Portabello Mushrooms



Panko Breadcrumbs



Garlic & Herb Seasoning



Cream



Parsley

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!

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, mushrooms 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
portabello mushrooms	2	4
panko breadcrumbs	½ packet	1 packet
garlic & herb seasoning	1 sachet	1 sachet
cream	½ packet (125ml)	1 packet (250ml)
water*	½ cup	¾ cup
parsley	1 bag	1 bag

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4014kJ (959Cal)	675kJ (161Cal)
Protein (g)	28.9g	4.9g
Fat, total (g)	47.5g	8g
- saturated (g)	21g	3.5g
Carbohydrate (g)	102.1g	17.2g
- sugars (g)	6.6g	1.1g
Sodium (mg)	2327mg	391mg

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.

1



Pan-fry the gnocchi

- 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.

2



Get prepped

- While the gnocchi is cooking, finely chop **garlic** and **carrot**. Thinly slice **leek** and **portabello mushrooms**.
- 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.

3



Cook the veggies

- Return frying pan to medium-high heat with a drizzle of **olive oil**. Cook **mushrooms** until just softened, **2-3 minutes**.
- Add **carrot** and **leek** and cook, until softened, **6-7 minutes**.

4



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**.

5



Bring it all together

- Remove pan from heat, then add the **gnocchi** and **bacon** mixture to the sauce and stir to combine. Season to taste.

6



Serve up

- Divide creamy mushroom, 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



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