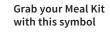


Creamy Mushroom, Bacon & Leek Gnocchi

with Garlic Pangrattato & Parsley

KID FRIENDLY





















Leek

Portabello Mushrooms



Panko Breadcrumbs





Parsley

Seasoning

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*	⅓ cup	⅔ 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** for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



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.



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.



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.



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 add the gnocchi and bacon mixture to the sauce and stir to combine. Season to taste.



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.

