



Cheesy Cherry Tomato & Leek Gnocchi

with Balsamic Salad & Toasted Almonds

WINTER WARMERS

CLIMATE SUPERSTAR

Grab your Meal Kit with this symbol



Gnocchi



Carrot



Leek



Garlic



Black Peppercorns



Flaked Almonds



Garlic & Herb Seasoning



Tinned Cherry Tomatoes



Vegetable Stock Powder



Shredded Cheddar Cheese



Mixed Salad Leaves



Diced Bacon

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: 20-30 mins
Ready in: 35-45 mins

Soft pillowy bundles of potato gnocchi, smothered in cheese and baked until deliciously golden and oozy. Now, if that hasn't got your mouth watering, wait until you pull this dish of bubbling goodness from your oven.

CUSTOM RECIPE If you chose to swap, upgrade or add protein, follow the custom recipe steps.

Pantry items

Olive Oil, Butter, Brown Sugar, Balsamic Vinegar

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 with a lid (or foil)

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
gnocchi	1 packet	2 packets
carrot	1	2
leek	1	2
garlic	2 cloves	4 cloves
black peppercorns	½ sachet	1 sachet
flaked almonds	1 packet	2 packets
butter*	40g	80g
garlic & herb seasoning	1 sachet	1 sachet
tinned cherry tomatoes	1 tin	2 tins
water*	½ cup	1 cup
brown sugar*	½ tbs	1 tbs
vegetable stock powder	1 sachet	2 sachets
shredded Cheddar cheese	1 packet (40g)	1 packet (80g)
mixed salad leaves	1 small bag	1 medium bag
balsamic vinegar*	drizzle	drizzle
diced bacon**	1 packet	1 packet

*Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3231kJ (772Cal)	518kJ (124Cal)
Protein (g)	24.1g	3.9g
Fat, total (g)	28.2g	4.5g
- saturated (g)	15.9g	2.5g
Carbohydrate (g)	101.1g	16.2g
- sugars (g)	14.8g	2.4g
Sodium (mg)	3104mg	498mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3816kJ (912Cal)	567kJ (136Cal)
Protein (g)	32g	4.8g
Fat, total (g)	40.4g	6g
- saturated (g)	20.3g	3g
Carbohydrate (g)	101.1g	15g
- sugars (g)	14.8g	2.2g
Sodium (mg)	3503mg	520mg

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.

We're here to help!

Scan here if you have any questions or concerns

2023 | CW23



1



Pan-fry the gnocchi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. When oil is hot, pan-fry **gnocchi**, tossing occasionally, until golden, **6-8 minutes**. Transfer to a plate.

TIP: Cook the gnocchi in batches if your pan is crowded.

2



Get prepped

- Meanwhile, grate **carrot**. Thinly slice **leek**. Finely chop **garlic**.
- Crush **black peppercorns** (see ingredients) with a mortar and pestle or in their sachet using a rolling pin.
- Return the frying pan to medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.

3



Make the sauce

- Return the frying pan to medium-high heat with half the **butter** and drizzle of **olive oil**. Cook **carrot** and **leek**, stirring, until softened, **4-5 minutes**.
- SPICY!** Peppercorns can be spicy, use less if you're sensitive to heat! Add **garlic**, crushed **peppercorns** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add **tinned cherry tomatoes**, the **water**, **brown sugar**, **vegetable stock powder** and remaining **butter**. Stir to combine and simmer until slightly thickened, **4-5 minutes**. Season with **salt** and **pepper**.

Custom Recipe: If you've added diced bacon, cook before carrot and leek, breaking up with a spoon, until golden, 6-7 minutes. Continue with step.

4



Bring it all together

- Add the **gnocchi** to the sauce and stir to combine. Sprinkle with **shredded Cheddar cheese**.
- Reduce heat to low, then cover with a lid (or foil) and cook until cheese has melted, **2-3 minutes**.

5



Make the salad

- In a medium bowl, add **mixed salad leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Toss to combine and season to taste.

6



Serve up

- Divide cheesy cherry tomato and leek gnocchi between bowls.
- Sprinkle over toasted almonds. Serve with balsamic salad. Enjoy!

Rate your recipe

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