



# Creamy Bacon & Mushroom Gnocchi

with Parmesan Cheese

Grab your Meal Kit with this symbol



Brown Onion



Garlic



Button Mushrooms



Diced Bacon



Gnocchi



Pure Cream



Grated Parmesan Cheese



Baby Spinach Leaves

Hands-on: **35-45 mins**  
Ready in: **40-50 mins**

Have you tried pan-frying gnocchi? It becomes soft in the middle and a little bit crispy on the outside – in other words, totally irresistible! Give it a whirl and then smother it in this sumptuous bacon and mushroom cream sauce. Perfection!

## Pantry items

Olive Oil, Butter



## Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

### You will need

Large frying pan

### Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
brown onion	1 (medium)	1 (large)
garlic	2 cloves	4 cloves
button mushrooms	1 punnet (150g)	1 punnet (400g)
diced bacon	1 packet	1 packet
gnocchi	¾ packet (375g)	1½ packets (750g)
butter*	20g	40g
pure cream	½ bottle (150ml)	1 bottle (300ml)
grated Parmesan cheese	1 packet	2 packets
baby spinach leaves	1 bag (60g)	1 bag (120g)

\*Pantry Items

### Nutrition

	Per Serving	Per 100g
Energy (kJ)	3740kJ (893Cal)	685kJ (164Cal)
Protein (g)	27.6g	5.1g
Fat, total (g)	54.5g	10.0g
- saturated (g)	30.7g	5.6g
Carbohydrate (g)	70.9g	13.0g
- sugars (g)	7.6g	1.4g
Sodium (g)	1790mg	328mg

### Allergens

Please visit [HelloFresh.co.nz/recipes](https://www.hellofresh.co.nz/recipes) for allergen information. If you have received a substitute ingredient, please be aware allergens may have changed. Always read product labels for the most up-to-date allergen information.



### 1. Get prepped

Finely chop the **brown onion**. Finely chop the **garlic** (or use a garlic press). Thinly slice the **button mushrooms**.



### 2. Cook the bacon

In a large frying pan, heat a **drizzle of olive oil** over a medium-high heat. Add the **diced bacon** and cook until browned, **6-7 minutes**. Transfer to a plate.



### 3. Pan-fry the gnocchi

Return the pan to a medium-high heat with a **generous drizzle of olive oil**. When the oil is hot, add the **gnocchi** (see ingredients list) in a single layer and fry, tossing occasionally, until golden, **6-8 minutes**. Season with a **pinch of salt** and **pepper**. Transfer to the plate with the **bacon**.

**TIP:** Add more olive oil if the gnocchi is sticking to the pan.

**TIP:** If the gnocchi doesn't fit in a single layer, fry in batches until golden!



### 4. Cook the veggies

Return the pan to a medium-high heat. Add the **onion** and cook, stirring, until softened, **5 minutes**. Add the **garlic** and cook until fragrant, **1 minute**. Add the sliced **mushrooms** and **butter** and cook until the mushrooms are browned and softened, **7-8 minutes**.



### 5. Bring everything together

Reduce the heat to low and stir through the **pure cream** (see ingredients list), **grated Parmesan cheese** and **baby spinach leaves**. When the cream is heated through, return the **bacon** and **gnocchi** to the pan and stir to combine. Season to taste with **salt** and **pepper**.



### 6. Serve up

Divide the creamy bacon and mushroom gnocchi between bowls.

**Enjoy!**