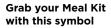


Creamy Bacon & Mushroom Gnocchi

with Parmesan Cheese









Brown Onion











Gnocchi

Pure Cream



Grated Parmesan Cheese

Baby Spinach Leaves





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

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)
gnocchi butter* pure cream grated Parmesan cheese baby spinach	94 packet (375g) 20g ½ bottle (150ml) 1 packet 1 bag	1½ packets (750g) 40g 1 bottle (300ml) 2 packets 1 bag

^{*}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 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!