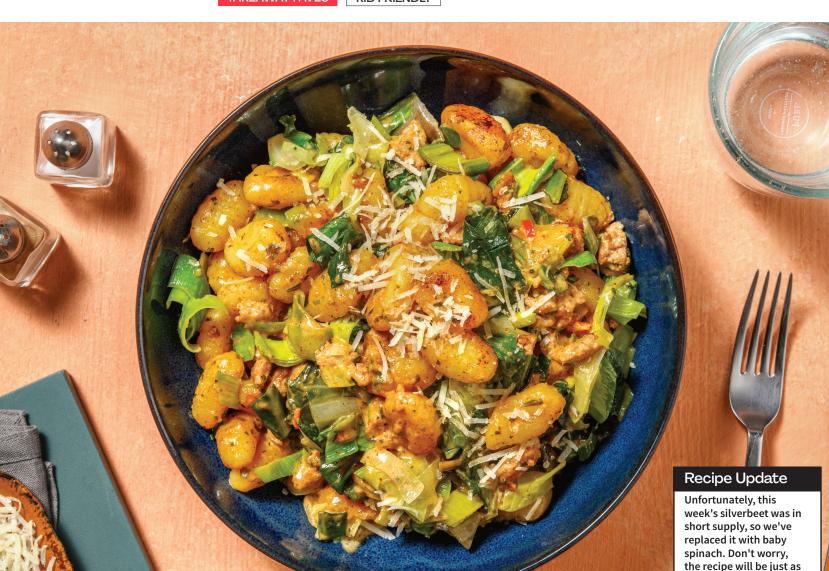


# Quick Creamy Pork & Leek Gnocchi with Parmesan Cheese

TAKEAWAY FAVES

KID FRIENDLY



Grab your Meal Kit with this symbol









Baby Spinach





Pork Mince

Fresh Chilli (Optional)



Nan's Special



Seasoning





Chicken-Style

Italian Herbs

Cream



Grated Parmesan



Cheese

Prep in: 20-30 mins Ready in: 25-35 mins Gnocchi really has it going on, these little pockets of deliciousness are stirred through a creamy sauce tonight with pork and veggies. The fragrant herbs and sharp Parmesan transform this into a real treat with homey flavours and a lot of gnocchi.

**Pantry items** 

Olive Oil

delicious, just be sure to follow your recipe card!

# 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

ingi calcino				
	2 People	4 People		
olive oil*	refer to method	refer to method		
gnocchi	1 packet	2 packets		
leek	1	2		
garlic	2 cloves	4 cloves		
fresh chilli ∮ (optional)	1/2	1		
baby spinach leaves	1 medium bag	1 large bag		
pork mince	1 packet	1 packet		
Nan's special seasoning	1 sachet	1 sachet		
Italian herbs	1 sachet	1 sachet		
cream	½ packet (125ml)	1 packet (250ml)		
chicken-style stock powder	1 sachet (5g)	1 sachet (10g)		
water*	⅓ cup	⅔ cup		
grated Parmesan cheese	1 medium packet	1 large packet		
beef mince**	1 packet	1 packet		

<sup>\*</sup>Pantry Items \*\*Custom Recipe Ingredient

### **Nutrition**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3895kJ (931Cal)	677kJ (162Cal)
Protein (g)	46.2g	8g
Fat, total (g)	40.8g	7.1g
- saturated (g)	22.4g	3.9g
Carbohydrate (g)	90.8g	15.8g
- sugars (g)	6.8g	1.2g
Sodium (mg)	2641mg	459mg

#### **Custom Recipe**

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4186kJ (1000Cal)	728kJ (174Cal)
Protein (g)	50.4g	8.8g
Fat, total (g)	45.3g	7.9g
- saturated (g)	25.3g	4.4g
Carbohydrate (g)	90.8g	15.8g
- sugars (g)	6.8g	1.2g
Sodium (mg)	2606mg	453mg

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





# Cook the gnocchi

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

TIP: Add extra oil if the gnocchi sticks to the pan.



# Cook the veggies

- Meanwhile, thinly slice leek. Finely chop garlic and fresh chilli (if using).
- Return frying pan to medium-high heat with a drizzle of olive oil.
- Cook leek, stirring, until slightly softened, 3-4 minutes. Add baby spinach leaves and cook until just wilted, 1-2 minutes. Transfer to a bowl.



# Make the sauce

- Return pan to high heat with a drizzle of olive oil. Cook pork mince, breaking up with a spoon, until just browned, 3-4 minutes.
- Stir in garlic, chilli, Nan's special seasoning and Italian herbs, until fragrant, 1 minute.
- Add cream (see ingredients), chicken-style stock powder and the water, then return gnocchi and veggies to the pan, tossing until combined, 1 minute.

Custom Recipe: If you've swapped your pork mince to beef mince, cook the beef in the same way as above.



# Serve up

- Divide creamy pork and leek gnocchi between bowls.
- Top with grated Parmesan cheese to serve. Enjoy!

**Little cooks:** Add the finishing touch by sprinkling the cheese on top.

## Rate your recipe

Did we make your tastebuds happy? Let our culinary team know: hellofresh.co.nz/rate

