



Cooking Made Easy

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## Gnocchi Arrabiata with Fresh Basil, Pancetta & Toasted Pine Nuts

Gnocchi are essentially little floating clouds of culinary happiness – so they are the perfect way to treat your dad this father's day. They do always say that the best way to a man's heart is through his stomach... so what are you waiting for? Ready in the time it takes to crack open a bottle of something full-bodied and warming (or perhaps something a little more PG rated for the kids), it will mean more time to spend with your dad this Sunday.



30 min



family box



Button Mushrooms



Basil



Garlic Clove



Pine Nuts



Pancetta



Gnocchi



Organic Chopped Tomatoes



Mild Chilli Powder



Parmesan Cheese

## Ingredients

	2P	4P
Button Mushrooms, sliced	-	2 cups
Basil, chopped	-	½ cup
Garlic Clove, chopped	-	3
Pine Nuts	-	4 tbsp
Pancetta <b>1</b>	-	⅔ cup
Gnocchi <b>1, 2</b>	-	4 cups
Organic Chopped Tomatoes	-	2 tins
Mild Chilli Powder	-	1 tsp
Parmesan Cheese, grated <b>3</b>	-	4 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

## Allergens

1) Sulphites | 2) Gluten  
3) Milk

**Nutrition per serving:** Calories: 683 kcal | Protein: 23 g | Carbs: 87 g | Fat: 25 g | Saturated Fat: 7 g



**1** Slice your button mushrooms. Roughly chop the basil leaves. Peel and finely chop the garlic.



**2** Heat a frying pan without oil on medium-high heat. Tip in your pine nuts and toast them until brown on all sides. **Tip:** *It can take awhile for your nuts to warm up but they can suddenly burn very easily after that, so watch them like a hawk!*



**3** Once the pine nuts are toasted remove them from the pan and keep to the side. Add 1 tsp of olive oil to the pan and add the pancetta. Cook for 5 mins until crispy then remove.



**4** Heat 1 tbsp of olive oil in the same pan on medium-high heat and fry your gnocchi for 8-10 mins, then remove. In the same (now empty) pan add ½ tbsp of olive oil and fry the button mushrooms for 5 mins.

**5** Add the garlic and cook for a further minute. Tip in the tomatoes together with 1 tsp of sugar (if you have some), ½ tsp of salt and some pepper. Stir in the chilli powder (add half at first if

you like it mild, then more if you're brave!). Turn the heat to medium-low and leave to simmer until the sauce thickens. **Tip:** *This should take about 5 mins.*

**6** Once the tomato sauce is nice and thick, tip in the pancetta and gnocchi. **LH:** *Stir in half the basil, half the pine nuts and half the grated cheese.*

**7** Serve in warm bowls and scatter over the remaining basil, pine nuts and grated cheese.