






More Than Food
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Wild Mushroom and Pancetta Gnocchi

We think that crispy pan-fried gnocchi with crème fraîche is not only super tasty but incredibly easy to make! The gnocchi has a crispy coating and a pillow-like centre, accompanied by 'meaty' chestnut mushrooms, tasty broccoli, cheese and flat leaf parsley. We think we've made our own delicacy with this twist on a classic Italian dish!

 25 mins

 family box



Enchalion Shallot
(2)



Garlic Cloves (2)



Chestnut Mushrooms
(1 large punnet)



Flat Leaf Parsley
(2 tbsp)



Pancetta (2 packs)



Gnocchi
(700g)



Broccoli (1)



Crème Fraîche
(1 pot)




Parmesan Cheese
(4 tbsp)

Ingredients

4 PEOPLE

ALLERGENS

Enchalion Shallot, chopped	2	
Garlic Clove, chopped	2	
Chestnut Mushrooms, chopped	1 large punnet	
Flat Leaf Parsley, chopped	2 tbsp	
Pancetta	2 packs	Sulphites, Mustard
Gnocchi	700g	Gluten
Broccoli Florets	1	
Crème Fraîche	1 pot	Milk
Parmesan Cheese	4 tbsp	Milk

 Our fruit and veggies come straight from the farm so give them a little wash before using

Did you know...

In Italy, gnocchi is traditionally served on Thursdays!

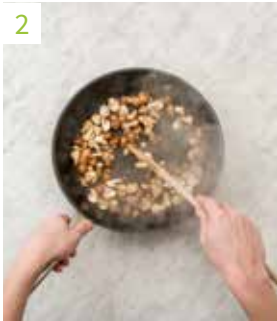
Nutrition per serving: Calories: 639 kcal | Protein: 43 g | Carbs: 80 g | Fat: 17 g | Saturated Fat: 11 g

1



1 Peel and finely chop the **shallots** and the **garlic**. Clean the **mushrooms** (preferably by wiping with kitchen paper as this retains the flavour, but you can use water) and roughly chop. Finely chop the **parsley**.

2



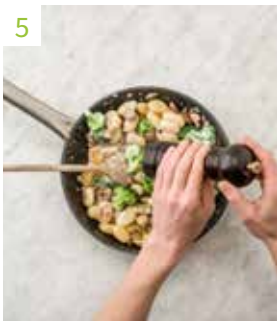
2 Heat 1 tbsp of **oil** in a frying pan over a high heat. Add the **mushrooms** in small batches to make sure they go golden brown, then remove from the pan. Fry the **pancetta** in the (now empty) pan, until it has started to crisp up. Then add the chopped **shallot** and **garlic** and cook for a few more mins.

4



3 Return the **mushrooms** to the pan along with 200ml of water and a few grinds of **pepper**. Allow to simmer over medium heat for 8-10 mins until thickened. Meanwhile, bring a pot of **water** to the boil with $\frac{1}{2}$ tsp of **salt**.

5



4 In another frying pan, heat 2 tbsp of **oil** on medium-high heat. When hot, add the **gnocchi**. Gently fry for 8 mins until it's crispy around the edges. Remove from the heat. Meanwhile, cut the **broccoli** up into small florets. Plunge into the pot of boiling water for 3 mins, then remove, drain and keep to the side.

5 Stir the **crème fraîche** into the mushroom sauce. Add the **gnocchi** and the **broccoli** to the sauce and give it all a good stir. Taste for seasoning and add more **salt** and **pepper** as you wish.

6 Divide the **gnocchi** between your bowls and top with grated **parmesan** and the chopped **parsley**.