



Creamy Gnocchi

with Bacon, Green Beans and a Tomato Salad



HELLO GNOCCHI

They may look like pasta, but gnocchi are actually potato dumplings.



Garlic Clove



Pecorino Cheese



Green Beans



Streaky Bacon



Gnocchi



Water



Chicken Stock Pot



Rocket



Yellow and Red Cherry Tomatoes



Balsamic Vinegar



Olive Oil



Mascarpone Cheese



Basil

MEAL BAG

- Total: 40 mins
- Hands-on: 15 mins
- 1.5 of your 5 a day
- Family Box

These versatile Italian potato dumplings are beautiful baked, fried or boiled. In this recipe, we've decided to pan-fry them to give a lovely crispy edge which works perfectly with the creamy bacon sauce. If you're a pasta lover looking for something a little bit different, this recipe is guaranteed to hit the spot!

BEFORE YOU START

Our fruit and veggies need a **little wash** before you use them! Make sure you've got a **Fine Grater**, **Large Saucepan**, **Frying Pan** (with a **Lid**) and **Baking Tray**, **Baking Paper** and **Measuring Jug**. Now, let's get cooking!



1 PREP TIME

Peel and grate the **garlic** (or use a garlic press) and finely grate the **pecorino cheese**. Pick the **basil leaves** from their stalks and finely chop (discard the stalks). Trim the tops from the **green beans** then chop into 1cm sized pieces. Chop the **bacon rashers** into ½cm wide strips (or use scissors if it's easier)



2 START THE SAUCE

Pop a large saucepan on medium-high heat and add a splash of **oil**. Fry the **bacon** until golden, stirring occasionally, 7-8 mins. Preheat your oven to 120°C (we will use this to keep the gnocchi warm).



3 COOK THE GNOCCHI

While the **bacon** sizzles away, heat a glug of **oil** in a frying pan on medium heat. Add **half** the **gnocchi** and gently fry until crispy and golden. Turn every minute or so, it will take around 8-10 mins. When this batch of **gnocchi** is golden, transfer to a lined baking tray and keep warm in the oven. Add a little extra **oil** to the pan if necessary and repeat with the next batch.



4 SIMMER THE SAUCE

When the **bacon** has browned, lower the heat and add the **garlic** and cook for 1 minute more. Add the **water** (amount specified in the ingredient list), bring to the boil, then add the **chicken stock pot**. Stir to dissolve the **stock pot** and add the **green beans**. Cover the pan with a lid or foil and simmer until the **beans** are tender, 4-5 mins.



5 MAKE THE SALAD

Meanwhile, pop the **rocket** into a bowl. Halve the **cherry tomatoes** and keep **half** to one side for the kids. Add the rest to the **rocket**. Dress the **rocket** just before serving by drizzling over the **balsamic vinegar** and adding the **olive oil** (amount specified in the ingredient list). Toss to dress the leaves.



6 FINISH AND SERVE

When the **beans** are tender, spoon in the **mascarpone cheese** and stir well to remove any lumps. Bring the **sauce** back to the boil. Remove the **sauce** from the heat and stir in the **gnocchi** and the **basil**. Taste and add **salt** and **black pepper** if necessary. Share between your plates, sprinkle on the Pecorino (for anyone that wants it!) and give the kids the **cherry tomatoes** on the side. **✦ TWIST IT UP:** *Serve the dressed rocket salad for the adults.*

4 PEOPLE INGREDIENTS

Garlic Clove, grated	1
Pecorino Cheese, grated 7)	50g
Basil, chopped	1 bunch
Green Beans, chopped	1 pack
Streaky Bacon Rashers, chopped	10
Gnocchi 1)	2 packs
Water*	250ml
Chicken Stock Pot	½
Rocket	1 bag
Yellow and Red Cherry Tomatoes, halved	1 punnet
Balsamic Vinegar 12)	1 tbsp
Olive Oil*	1 tbsp
Mascarpone Cheese 7)	1 pot

*Not Included

NUTRITION	PER SERVING	PER 100G
Energy (kcal)	861	174
(kJ)	3589	725
Fat (g)	43	9
Sat. Fat (g)	25	5
Carbohydrate (g)	89	18
Sugars (g)	9	2
Protein (g)	28	6
Salt (g)	6.04	1.22

ALLERGENS

1)Gluten 7)Milk 12)Sulphites

Chicken Stock Pot: Water, Yeast Extract, Salt, Sugar, Stabiliser: Tara Gum, Dried Chicken, Natural Flavouring, Onion Juice, Ground Turmeric, Ground Sage, Ground White Pepper, Antioxidant: Rosemary Extract

👍 THUMBS UP OR THUMBS DOWN?

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