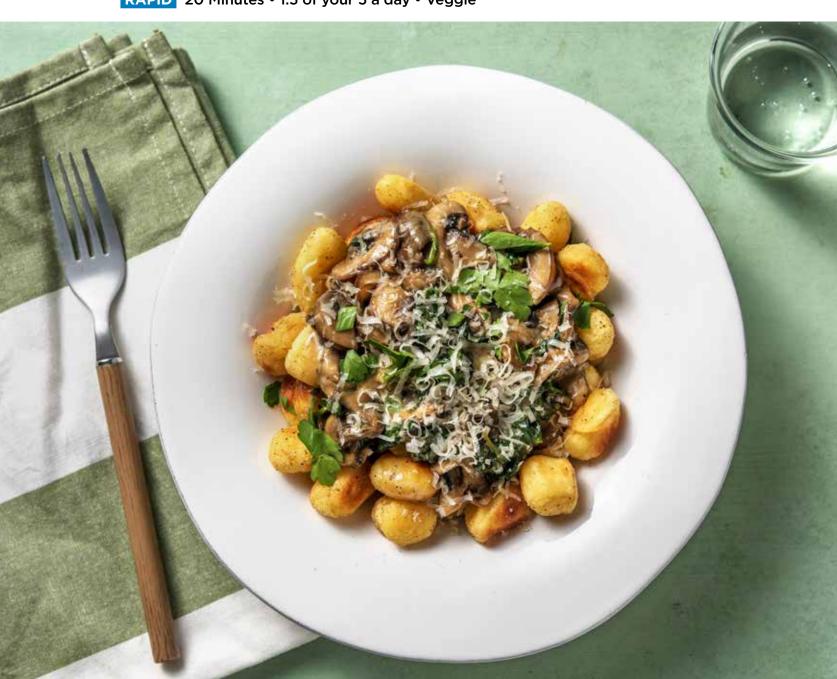


Creamy Mushroom Gnocchi

with Spinach

RAPID 20 Minutes • 1.5 of your 5 a day • Veggie







Flat Leaf Parsley





Gnocchi





Sliced Mushrooms



Wild Mushroom





Baby Spinach



Grated Hard Italian Style Cheese

Before you start

Our fruit, veggies and herbs need a wash before you use them!

Basic cooking tools you will need:

Fine Grater (or Garlic Press) and Frying Pan.

Ingredients

	2P	3P	4P	
Flat Leaf Parsley**	½ bunch	¾ bunch	1 bunch	
Garlic Clove**	1 clove	2 cloves	2 cloves	
Gnocchi 13)	350g	500g	700g	
Sliced Mushrooms**	1 punnet	1½ punnets	2 punnets	
Water for the Sauce*	150ml	225ml	300ml	
Wild Mushroom Sauce	1 pot	1½ pots	2 pots	
Half Fat Creme Fraiche 7) **	100g	150g	200g	
Baby Spinach**	1 small bag	1 large bag	1 large bag	
Grated Hard Italian Style Cheese 7) 8) **	1 pack	2 packs	2 packs	
*Not Included ** Store in the Fridge				

Nutrition

Per serving	Per 100g
535g	100g
2088 /499	391 /93
15	3
10	2
71	13
8	1
19	4
2.95	0.55
	535g 2088/499 15 10 71 8

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 8) Egg 13) Gluten

Wash your hands before and after handling ingredients. Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

Contact

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creations with us: #HelloFreshSnaps



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Packed in the UK



1. Get Prepped

- **a)** Preheat your oven to 130°C, or its lowest setting, we will use the oven to keep the **gnocchi** warm.
- **b)** Roughly chop the **parsley** (stalks and all).
- c) Peel and grate the garlic (or use a garlic press).



2. Cook the Gnocchi

- **a)** Heat a glug of **oil** in a frying pan on medium-high heat.
- **b)** When hot, add the **gnocchi** and season with **salt** and **pepper**.
- **c)** Cook until golden and crispy, 8-10 mins. Stir to turn the **gnocchi** occasionally so they colour evenly.
- **d)** Once nicely golden, transfer the **gnocchi** to a baking tray and keep warm in the oven. **TIP:** *Do this in batches if necessary.*



3. Start the Sauce

- **a)** Meanwhile, heat another drizzle of **oil** in your frying pan over high heat.
- **b)** Add the **sliced mushrooms** and season with **salt** and **pepper**.
- c) Cook, stirring regularly, until browned, 6-8 mins. Lower the heat to medium then add the **garlic** and cook for a further 1 minute.



4. Simmer

- a) Add the water to the pan (see ingredients for amount), along with the mushroom paste and creme fraiche.
- **b)** Stir to combine and bring to a bubble. Simmer for 1 minute.



5. Cook the Spinach

- **a)** Add the **spinach** a handful at a time, stirring, until it has all wilted, 2-3 mins. *TIP:* Add a splash of water at this stage, if the sauce is a bit thick.
- b) Season the sauce to taste with salt and pepper.
- **c)** Remove the **sauce** from the heat and get ready to serve!



6. Serve

- a) Share the **gnocchi** between your plates.
- **b)** Spoon the **sauce** on top and finish with a sprinkle of **parsley** and the **hard Italian style cheese**.

Enjoy!