

# **Bacon Gnocchi**

with a Chestnut Mushroom Sauce

FAMILY Hands on Time: 10 Minutes • Total Time: 30 Minutes • 1.5 of your 5 a day







**Echalion Shallot** 





Chestnut Mushrooms







Broccoli





**Bacon Lardons** 



Half Fat Crème Fraîche



Italian Style Grated Hard Cheese

# Before you start

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

#### Basic cooking tools you will need:

Large Saucepan, Fine Grater (or Garlic Press), Colander, Large Frying Pan, some Baking Paper, a Baking Tray and Measuring Jug.

### **Ingredients**

<b>2P</b> 1	<b>3P</b> 2	<b>4P</b> 2
-	2	2
_		Z
1	2	2
1 small punnet	1 large punnet	2 small punnets
1	1	2
350g	500g	700g
60g	90g	120g
100ml	150ml	200ml
100g	150g	200g
½ pack	¾ pack	1 pack
	1 350g 60g 100ml 100g	1 small 1 large punnet 1 1 1 350g 500g 60g 90g 100ml 150ml 150g

\*Not Included \*\* Store in the Fridge

#### Nutrition

	Per serving	Per 100g
for uncooked ingredients	546g	100g
Energy (kJ/kcal)	2287 /547	419/100
Fat (g)	18	3
Sat. Fat (g)	10	2
Carbohydrate (g)	68	13
Sugars (g)	6	1
Protein (g)	24	4
Salt (g)	2.19	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

#### **Allergens**

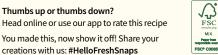
7) Milk 8) Egg 13) Gluten

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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Packed in the UK



# 1. Prep Time!

Put a large saucepan of water with ½ tsp of salt on to boil for the **broccoli**. Halve, peel and chop the shallot into small pieces. Peel and grate the garlic (or use a garlic press). Thinly slice the **mushrooms**. Chop the **broccoli** into florets (like small trees!)



## 2. Cook the Broccoli

Add the **broccoli** to the boiling water and simmer until just cooked, 3-4 mins. Once cooked, drain in a colander and keep to the side. **TIP:** *Don't worry* about it going cold, it will be warmed up in the sauce later!



# 3. Pan-Frv the Gnocchi

Meanwhile, heat a glug of **oil** in a frying pan over medium-high heat. Once hot, add the **gnocchi** (see ingredients for amount) and fry until crispy around the edges, 8-10 mins. TIP: Cook the gnocchi in batches if your frying pan is not big enough to cook it all in a single layer (you want it brown and crispy). Once cooked, transfer the gnocchi to a bowl and set to one side. Keep the pan!



# 4. Start the Sauce

Heat another splash of oil in your now empty frying pan over high heat. Add the shallot and bacon lardons and cook, stirring, until the bacon lardons have browned and the **shallot** is soft, 3-4 mins. **IMPORTANT:** Cook the bacon lardons throughout. Add the **mushrooms** and fry until they are soft and browned, 5-6 mins. Finally, add the garlic, stir together and cook for 1 minute more.



## 5. Finish the Sauce

Add the water (see ingredients for amount) to your frying pan and season with **pepper**. Allow to simmer over medium heat until the water has reduced, 8-10 mins. Once reduced, stir the crème fraîche into the sauce. Add the gnocchi and **broccoli** to the pan and gently mix to combine. Continue to cook until everything is piping hot, 1-2 more mins, stirring regularly. TIP: Add another splash of water if it looks too thick!



## 6. Dish up!

Taste for seasoning and add more **salt** and **pepper** if necessary. Divide the **gnocchi** between your bowls and sprinkle over the hard Italian style cheese. **Eniov!**