



Creamy Pancetta Gnocchi

With Roasted Butternut and Apple

CLASSIC 35 Minutes



Apple



Echalion Shallot



Garlic



Sage



Diced Butternut Squash



Italian Herbs



Pancetta Lardons



Gnocchi



Chicken Stock Powder



Honey



Crème Fraîche



Walnuts

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), Large Frying Pan and Measuring Jug.

Ingredients

| | 2P | 3P | 4P |
|---------------------------|-------------|-------------|-------------|
| Apple** | 1 | 2 | 2 |
| Echalion Shallot** | 1 | 1 | 2 |
| Garlic** | 1 | 1 | 2 |
| Sage** | 1 bunch | 1 bunch | 1 bunch |
| Diced Butternut Squash** | 300g | 450g | 600g |
| Italian Herbs | ½ pot | ¾ pot | 1 pot |
| Pancetta Lardons** | 60g | 90g | 120g |
| Gnocchi 13 | 400g | 600g | 800g |
| Water for the Sauce* | 150ml | 225ml | 300ml |
| Chicken Stock Powder | 1 sachet | 1½ sachets | 2 sachets |
| Honey | 1 sachet | 1½ sachets | 2 sachets |
| Crème Fraîche 7 ** | 150g | 225g | 300g |
| Walnuts 2 | 1 small bag | ¾ large bag | 1 large bag |

*Not Included ** Store in the Fridge

Nutrition

| | Per serving | Per 100g |
|-------------------------|-------------|----------|
| for uncooked ingredient | 624g | 100g |
| Energy (kJ/kcal) | 3142/751 | 503/120 |
| Fat (g) | 36 | 6 |
| Sat. Fat (g) | 13 | 2 |
| Carbohydrate (g) | 99 | 16 |
| Sugars (g) | 21 | 3 |
| Protein (g) | 20 | 3 |
| Salt (g) | 2.90 | 0.47 |

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

2) Nut 7) Milk 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.

Contact

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1. Prep Time

Preheat your oven to 200°C. Quarter the **apple**, remove and discard the core. Chop each quarter in half to make 2 chunks. Halve, peel and thinly slice the **shallot**. Peel and grate the **garlic** (or use a garlic press). Pick the **sage leaves** from their stalks and roughly chop (discard the stalks). Arrange the **squash** and **apple chunks** in one layer on a baking tray and drizzle with **oil**. Season with **salt** and **pepper** and sprinkle on the **Italian seasoning**.



4. Honey Time

When you turn the **butternut squash** after 15 mins, drizzle on the **honey** and sprinkle on the remaining **sage**. Return to the oven for the remainder of the cooking time. Do any washing up that needs doing, while you have time.



2. Roast!

Use your hands to coat the **butternut** and **apple**, then roast on the top shelf of your oven until soft and golden, 25-30 mins. Turn halfway through cooking. Meanwhile, heat a splash of **oil** in a large frying pan over medium-high heat. When hot, add the **pancetta** and **gnocchi**. Cook until golden all over, stirring halfway through. This will take around 6-8 mins. **IMPORTANT:** *The pancetta lardons are cooked when they are no longer pink in the middle.* When golden, transfer to a plate, we will reheat the **gnocchi** later. **TIP:** *Do this in batches if necessary.*



5. Add the Cream

When the **stock** has reduced, stir in the **creme fraiche**, bring to the boil and then remove from the heat. Season to taste with **salt** and **pepper**. When the **butternut squash** has finished cooking, stir the **gnocchi** and **pancetta lardons** into the **sauce**, return to a medium heat and simmer until the **gnocchi** is piping hot, 2 mins. Add a splash of **water** if the sauce needs loosening up.



3. Start the Sauce

Return the now empty frying pan to medium heat with a splash of **oil**. When hot, add the **shallot** and fry until soft and lightly browned, 4-5 mins, stirring frequently. Add the **garlic**, **half the sage** and cook until fragrant, 1 minute. Pour in the **water** (see ingredients for amount) and stir in the **chicken stock powder**. Bring to the boil, then lower the heat and simmer until reduced by half, 3-4 mins.



6. Serve

Share the **creamy gnocchi** between your bowls and top with the **roasted butternut squash** and **apple**. Finish by crumbling the **walnuts** on top.

Enjoy!