



Cooking Made Easy

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Pea & Asparagus Gnocchi

with Tarragon & Brown Butter



Gnocchi and brown butter are a match made in flavor heaven! A creamy tarragon-scented sauce brings a light anise flavor to the dish that's perfect with crisp asparagus and sweet peas. This dish is so speedy, maybe you'll even have time to make dessert!



20 min



level 2



nut free



veggie



Gnocchi



Peas



Asparagus



Parmesan Cheese



Sour Cream



Tarragon



Garlic

Ingredients		2 People	4 People
Gnocchi	1) 2) 3)	9 oz	18 oz
Tarragon		1 sprig	2 sprigs
Peas		4 oz	8 oz
Asparagus		1 bunch	2 bunches
Sour Cream	3)	2 T	4 T
Garlic		2 cloves	4 cloves
Parmesan Cheese	3)	¼ C	½ C
Butter*	3)	2 T	4 T

*Not Included

Allergens

- 1) Wheat
- 2) Eggs
- 3) Milk

Tools

Large Pot, Strainer, Large Pan

Ruler

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Nutrition per person Calories: 467 cal | Carbs: 51 g | Fat: 22 g | Protein: 18 g | Fiber: 6 g



1 Bring a large pot of **water** to a boil with a large pinch of **salt**. Meanwhile, trim and discard the bottom inch of the **asparagus**, then slice into 1-inch pieces. Pick the **tarragon leaves** off the sprig, then finely chop. Thinly slice the **garlic**.



2 Add the **gnocchi** to the **boiling water** and cook for about 4 minutes, until tender. Reserve ¼ cup **pasta water**, then drain.

3 While the gnocchi cook, heat 2 tablespoons **butter** in a large pan over medium heat. Add the **garlic** to pan and cook for 30 seconds, until fragrant.

4 Increase heat to medium-high. Add the **drained gnocchi** and **asparagus** to the pan and cook, tossing, until gnocchi and butter begin to brown.



5 Lower the heat to medium-low, then stir in the **peas**, **sour cream**, **Parmesan**, and **half the tarragon** and cook another 1-2 minutes to combine. Season with **salt** and **pepper**. Add a splash of **pasta water** if the sauce becomes too thick.

6 Sprinkle with **remaining tarragon** and enjoy!