



GNOCCHI WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



1/4 Cup | 1/2 Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



8.8 oz | 17.6 oz
Gnocchi
Contains: Wheat



1 | 2
Veggie Stock
Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



5 oz | 10 oz
Spinach



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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10 oz | 20 oz
Chicken Breast
Strips

Calories: 700



9 oz | 18 oz
Italian Chicken
Sausage Mix

Calories: 800



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 510



HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give this dish an irresistible, buttery crunch.

STIR THINGS UP

If your pan is on the small side, you can add the spinach to the pot of gnocchi during the last 30 seconds of cooking rather than simmering it with the tomato sauce. Drain the gnocchi and spinach together, and stir it all into the sauce in step 6.

BUST OUT

- Medium pot
- Large pan
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk
- Strainer
- Paper towels

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*Chicken is fully cooked when internal temperature reaches 165°.

*Chicken Sausage is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes**.



2 TOAST & SEASON PANKO

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in **half the garlic powder (you'll use the rest later)** and cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate and season with **salt** and **pepper**. Wipe out pan.

- Pat **chicken*** dry with paper towels and season with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add chicken or **sausage***; cook, stirring frequently, until cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



4 MAKE SAUCE

- While gnocchi cooks, melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for panko over medium-high heat. Add **remaining garlic powder** and cook until fragrant, 30 seconds.
- Stir in **1/3 cup water (1/2 cup for 4), stock concentrate**, and **cream cheese**. Bring to a simmer and cook, stirring, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper**.

- Use pan used for chicken or sausage here.



5 COOK VEGGIES

- Stir **tomatoes** and **spinach** into pan with **sauce**. Cook, stirring, until spinach is wilted and tomatoes are softened, 3-4 minutes.
- At the end of this step, stir in **chicken** or **sausage** until coated.



3 COOK GNOCCHI

- Once water is boiling, add **gnocchi** to pot. Cook, stirring occasionally, until tender, 3-4 minutes.
- Drain and set aside.



6 FINISH & SERVE

- Stir drained **gnocchi** into pan with **sauce** until thoroughly coated. **(TIP: If needed, add a splash or two of water until gnocchi is coated in a creamy sauce.)** Taste and season with **salt** and **pepper**.
- Divide gnocchi between bowls and top with **Parmesan**. Sprinkle with as many **garlic butter breadcrumbs** as you like. Add a **pinch of chili flakes** to taste and serve.