

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz Grape Tomatoes



¼ Cup | ½ Cup Panko Breadcrumbs Contains: Wheat



1 tsp | 2 tsp Garlic Powder



8.8 oz | 17.6 oz Gnocchi Contains: Wheat



5 oz | 10 oz Spinach



1 | 2 Veggie Stock Concentrate



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



3 TBSP | 6 TBSP Parmesan Cheese Contains: Milk



1 tsp | 1 tsp Chili Flakes



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



HelloCustom

If you chose to modify your meal, follow the **HelloCustom** instructions on the flip side of this card.



10 oz | 20 oz S Chicken Breast Strips



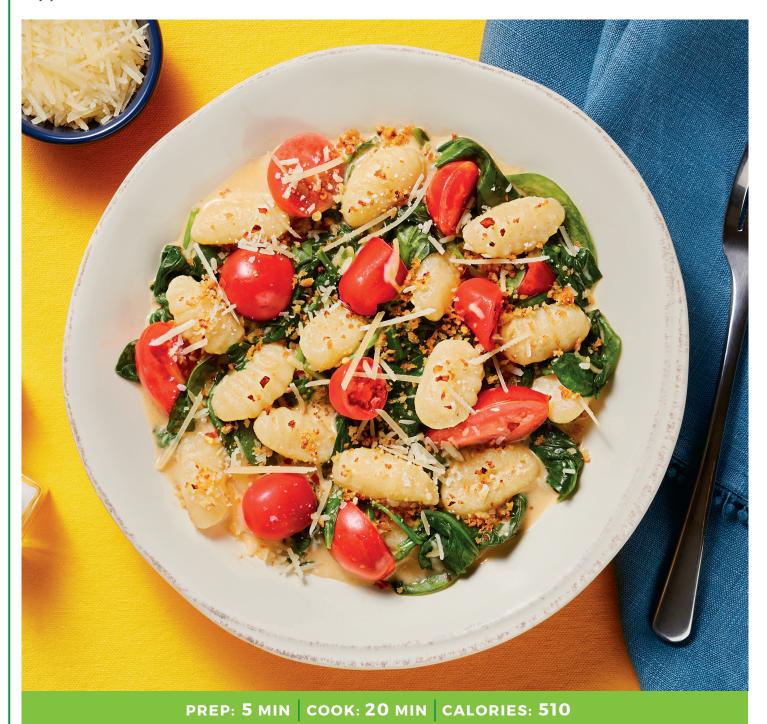
9 oz | 18 oz (3) Italian Chicken Sausage Mix

G Calories: 700

G Calories: 800

GNOCCHI WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs & Parmesan



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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
- Strainer
- Large pan
- Paper towels 😉
- Kosher salt
- Black pepper
- Cooking oil (1 tsp | 1 tsp) 😉 😉
- Butter (2 TBSP | 4 TBSP)

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- \$*Chicken is fully cooked when internal temperature
- s *Chicken Sausage is fully cooked when internal temperature



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.



3 COOK GNOCCHI

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



- 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 ⅓ cup water (½ 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.



- 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.



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.