



GNOCCHI WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



1 | 2
Shallot



¼ Cup | ½ 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
Baby Spinach



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

HELLO

GRAPE TOMATOES

These bright red baubles are cooked in a creamy sauce 'til they're melting soft and juicy.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 540



READY TO CRUMBLE

In step 2, you'll be toasting panko breadcrumbs to make a textured topping for your pasta. It's flavored here with garlic powder to add delicious aromatic depth, but almost anything goes when it comes to mix-ins! Try making this toasted garnish next time with lemon zest, fresh minced herbs, or spices.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve **tomatoes**. Halve, peel, and thinly slice **shallot**.



2 MAKE GARLIC PANKO

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



3 COOK GNOCCHI

- Once water is boiling, add **gnocchi** to pot. Cook until tender, 3-4 minutes. Drain.



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 **shallot** and cook until slightly softened, 2-3 minutes.
- Stir in remaining **garlic powder** and cook until fragrant, 30 seconds.
- Stir in $\frac{1}{3}$ **cup water** ($\frac{1}{2}$ **cup for 4**), **stock concentrate**, and **cream cheese**. Bring to a simmer, stirring, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper**.



5 COOK VEGGIES

- Stir **tomatoes** and **spinach** into pan with **sauce**. Cook, stirring, until spinach is wilted and tomatoes are softened, 3-4 minutes.



6 FINISH & SERVE

- Stir drained **gnocchi** into pan with **sauce** until thoroughly coated, adding **water** a splash or two at a time as needed. Taste and season with **salt** and **pepper**.
- Divide gnocchi between bowls and top with **Parmesan**. Sprinkle with as much **garlic panko** as you like. Add a pinch of **chili flakes** to taste and serve.