



INGREDIENTS

2 PERSON | 4 PERSON



14 oz | 28 oz
Marinara Sauce



4 oz | 8 oz
Cream Sauce
Base
Contains: Milk



1 tsp | 2 tsp
Garlic Powder



1 TBSP | 1 TBSP
Italian Seasoning



½ Cup | 1 Cup
Panko Breadcrumbs
Contains: Wheat



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



8.8 oz | 17.6 oz
Gnocchi
Contains: Wheat



2 | 4
Aluminum Oven-
Ready Trays



9 oz | 18 oz
Italian Chicken
Sausage Mix



1 | 2
Demi-Baguette
Contains: Soy, Wheat



1 tsp | 1 tsp
Chili Flakes

HELLO

GNOCCHI

These chewy, tender potato dumplings are perfect for absorbing a creamy marinara sauce.

OVEN GOLD CHICKEN SAUSAGE GNOCCHI BAKE

with Crispy Parm Panko & Garlic Bread

OVEN READY



PREP: 0 MIN | COOK: 25 MIN | CALORIES: 1160



PASTA PERFECT

There's no need to cook the gnocchi before adding it to the tray in step 2. It'll simmer with the sauce in the oven for perfectly *al dente* results—no boiling and straining required!

BUST OUT

- Large bowl
- Small bowl
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Sugar (½ tsp | 1 tsp)
- Butter (2 TBSP | 4 TBSP)
Contains: Milk

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



1 MIX SAUCE & TOPPING

- Adjust rack to top position and preheat oven to 450 degrees. Bring **2 TBSP butter** (4 TBSP for 4 servings) to room temperature.
- In a large bowl, combine **marinara**, **cream sauce base**, **half the garlic powder** (you'll use the rest later), **half the Italian Seasoning** (all for 4), **½ tsp sugar** (1 tsp for 4), and **salt**; stir until smooth. **TIP: Cut top off cream sauce base carton to open fully; transfer contents, using a spoon or spatula to scrape sauce from carton sides.**
- In a small bowl, combine **panko**, **Parmesan**, a **large drizzle of olive oil**, **salt**, and **pepper**.



3 MAKE GARLIC BREAD

- While gnocchi bakes, halve **baguette**. Spread cut sides with **softened butter**. (**TIP: If butter isn't yet softened, transfer to a microwave-safe bowl; microwave for 5 seconds.**) Sprinkle buttered sides with **remaining garlic powder**, **salt**, and **pepper**.
- When gnocchi has 5 minutes left, place bread cut sides up directly on an oven rack until toasted, 3-5 minutes.



2 MIX & BAKE

- Break up **gnocchi** with your hands, then divide between **aluminum trays**.
- Break up **sausage*** into 1-inch pieces (around 1 TBSP each); divide between trays. Pour **sauce** over to coat, then evenly sprinkle with **panko topping**.
- Bake on top rack until gnocchi is tender, sausage is cooked through, sauce is bubbly, and panko topping is golden brown, 15-18 minutes. **TIP: For a more deeply browned crust, broil 2-3 minutes more.**



4 FINISH & SERVE

- Once **gnocchi bake** is done, let sit at room temperature until **sauce** has cooled slightly, 3-5 minutes.
- Meanwhile, halve **garlic bread** on a diagonal. Sprinkle gnocchi bake with **chili flakes** to taste.
- Divide between plates and serve with garlic bread on the side for dipping.

WK 13-25