



TOASTY PESTO GNOCCHI

with Green Beans, Sun-Dried Tomatoes, and Parmesan



HELLO

SUN-DRIED TOMATOES

Turn up the flavor with these naturally sweet and tangy gems.



Gnocchi
(Contains: Wheat, Milk, Eggs)



Green Beans



Pesto
(Contains: Milk)



Lemon



Button
Mushrooms



Sun-Dried
Tomatoes



Parmesan Cheese
(Contains: Milk)

PREP: 10 MIN | TOTAL: 30 MIN | CALORIES: 560

START STRONG

Boil the green beans and gnocchi in the pot until they're just barely done. We'll be cooking them a little more in the pan, so no need to go all the way.

BUST OUT

- Large pot
- Large pan
- Slotted spoon
- Strainer
- Olive oil (1 tsp | 2 tsp)
- Butter (1 TBSP | 2 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

- | | |
|----------------------|---------------|
| • Button Mushrooms | 4 oz 8 oz |
| • Green Beans | 6 oz 12 oz |
| • Sun-Dried Tomatoes | 1½ oz 3 oz |
| • Lemon | 1 1 |
| • Gnocchi | 9 oz 18 oz |
| • Pesto | 2 oz 4 oz |
| • Parmesan Cheese | ¼ Cup ½ Cup |

HELLO WINE



PAIR WITH
Mareas Chilean Carménère, 2017

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim, then thinly slice **mushrooms**. Cut **green beans** into 2-inch pieces. Roughly chop **sun-dried tomatoes**. Cut **lemon** into wedges.



4 BOIL GNOCCHI

Add **gnocchi** to same pot of boiling water. Cook, stirring occasionally, until just softened, 2-3 minutes, then drain, tossing gently in strainer to remove excess moisture.



2 COOK MUSHROOMS

Heat a drizzle of **olive oil** in a large pan over medium-high heat. Add **mushrooms** to pan and cook, tossing, until tender, 4-5 minutes. Season with **salt** and **pepper**. Remove from pan and set aside.



5 BROWN GNOCCHI

Melt **1 TBSP butter** in pan used for mushrooms over medium-high heat. Add **gnocchi** to pan and cook, tossing, until lightly browned, 3-5 minutes.



3 BLANCH GREEN BEANS

Once water is boiling, add **green beans** to pot. Cook until just barely tender, 2-3 minutes. Remove from pot with a slotted spoon, place in a strainer, and rinse under very cold water (keep the pot of boiling water on stove for the gnocchi). Remove green beans from strainer and set aside.



6 TOSS AND SERVE

Add **pesto**, **sun-dried tomatoes**, **green beans**, half the **Parmesan**, and **mushrooms** to pan with **gnocchi**. Cook, tossing, until combined and warmed through, 1-2 minutes. Season with **salt** and **pepper**. Divide between bowls, then sprinkle with remaining Parmesan. Serve with **lemon wedges** for squeezing over.

BRILLIANT!

Whether you call them *nyo-kee*, *nyock-ee*, or something else entirely, they're definitely delicious.

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