



PORK SAUSAGE & BROCCOLI GNOCCHI

with Creamy Lemon Sauce

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Broccoli Florets



1 | 2
Lemon



1 | 2
Chili Pepper



8.8 oz | 17.6 oz
Gnocchi
Contains: Wheat



9 oz | 18 oz
Italian Pork
Sausage



1 | 2
Chicken Stock
Concentrate



2 TBSP | 4 TBSP
Cream Cheese
Contains: Milk



2 TBSP | 4 TBSP
Sour Cream
Contains: Milk



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk

HELLO

GNOCCHI

Chewy, tender potato dumplings are perfect for absorbing a bright and creamy sauce.



PREP: 5 MIN | COOK: 35 MIN | CALORIES: 850



HELLO FRESH

CASE BY CASE

Our preferred technique for removing sausage casing, as you will in step 4? Using the tip of your knife, make a shallow slit along the length of the sausage, then peel away and discard the casing.

BUST OUT

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

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* Pork Sausage is fully cooked when internal temperature reaches 160°.



1 PREP

- Bring a medium pot of **salted water** to a boil. (**Use a large pot for 4 servings.**) **Wash and dry all produce.**
- Cut **broccoli florets** into bite-size pieces if necessary. Zest and quarter **lemon.** (**For 4, zest one lemon and quarter both.**) Thinly slice **chili.**



2 COOK BROCCOLI

- Heat a **drizzle of oil** in a large pan over medium heat. Add **broccoli** and **2 tsp water.** Cover and steam for 3 minutes.
- Uncover pan and increase heat to medium high. Cook, stirring occasionally, until broccoli is browned and tender, 3-6 minutes more. Season with **salt** and **pepper.**
- Remove from pan and set aside.



3 COOK GNOCCHI

- Once water is boiling, add **gnocchi** to pot. Cook until tender, 3-4 minutes.
- Reserve **1 cup pasta cooking water** (**1½ cups for 4 servings**), then drain.



4 COOK SAUSAGE

- Meanwhile, remove **sausage*** from casing; discard casing.
- Heat a **drizzle of oil** in pan used for broccoli over medium-high heat. Add sausage; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes.
- Turn off heat and transfer sausage to a plate. **TIP: If there's excess grease in your pan, carefully pour it out.**



5 MAKE SAUCE

- Return same pan to medium heat. Add **½ cup reserved pasta cooking water** (**¾ cup for 4 servings**), **stock concentrate**, and **cream cheese.**
- Bring to a simmer, whisking, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper.**



6 FINISH & SERVE

- Stir cooked **sausage**, drained **gnocchi**, **broccoli**, **sour cream**, **half the Parmesan**, and **2 TBSP butter** (**4 TBSP for 4 servings**) into pan with **sauce.** Add a **squeeze of lemon juice** to taste and as much **lemon zest** as you like. Season with **salt** and **pepper.**
- If needed, stir in more **reserved pasta cooking water** a splash at a time until gnocchi is coated in a creamy sauce.
- Divide between bowls and top with remaining Parmesan. Serve with any **remaining lemon wedges** on the side. If you like things spicy, garnish with **chili** to taste.

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