



Pumpkin Truffle Gnocchi

with Crispy Sage Leaves & Rocket, Spinach & Almond Salad

Grab your Meal Kit
with this symbol



Zucchini



Peeled & Chopped
Pumpkin



Garlic



Sage



Flaked Almonds



Gnocchi



Light Cooking
Cream



Grated Parmesan
Cheese



Spinach & Rocket
Mix



Truffle Oil



Hands-on: **20-30 mins**
Ready in: **35-45 mins**

Picture golden bundles of gnocchi smothered in a cheesy creamy sauce with sweet roasted veggies and drizzled with truffle oil. Now, if that hasn't got your mouth watering, just wait until you tuck into the real thing.

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

You will need

Oven tray lined with baking paper · Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
zucchini	1	2
peeled & chopped pumpkin	1 packet (200g)	1 packet (400g)
garlic	2 cloves	4 cloves
sage	1 bunch	1 bunch
flaked almonds	1 packet	2 packets
gnocchi	1 packet	2 packets
light cooking cream	1 packet (150ml)	2 packets (300ml)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
balsamic vinegar*	½ tsp	1 tsp
spinach & rocket mix	1 bag (30g)	1 bag (60g)
truffle oil	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3192kJ (763Cal)	528kJ (126Cal)
Protein (g)	23.4g	3.9g
Fat, total (g)	32.9g	5.4g
- saturated (g)	15.3g	2.5g
Carbohydrate (g)	93.3g	15.4g
- sugars (g)	9.9g	15.4g
Sodium (mg)	1586mg	262mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Cut the **zucchini** into thick half-moons. Place the **zucchini** and **peeled & chopped pumpkin** on a lined oven tray. Drizzle with **olive oil** and season with **salt** and **pepper**. Spread evenly and roast until tender, **20-25 minutes**.

2



Get prepped

While the veggies are roasting, finely chop the **garlic**. Pick the **sage** leaves. Heat a large frying pan over a medium-high heat. Toast the **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a plate. Return the frying pan with a generous drizzle of **olive oil** over medium-high heat. When the oil is hot, add the **sage** leaves and cook until crispy, **1 minute** each side. Transfer to a plate lined with paper towel.

3



Fry the gnocchi

Return the frying pan to a medium-high heat. Fry the **gnocchi** in a single layer, tossing occasionally, until golden, **6-8 minutes** (cook in batches if your pan is getting crowded). Season.

TIP: Add more olive oil if the gnocchi sticks to the pan.

4



Make the sauce

Add the **garlic** to the **gnocchi**. Cook, stirring, until fragrant, **1 minute**. Remove from the heat, add the **light cooking cream** and **grated Parmesan cheese** (reserve some for garnish!) and stir until thickened slightly.

5



Make the salad

In a medium bowl, combine a small drizzle of **olive oil** and **balsamic vinegar**. Season. Add the **spinach & rocket mix** and toss to coat.

6



Serve up

Gently stir the roasted veggies through the gnocchi mixture. Divide between bowls and drizzle with a little **truffle oil**. Garnish the gnocchi with the reserved grated Parmesan cheese and crispy sage leaves. Serve the spinach and rocket salad topped with the toasted almonds.

TIP: Truffle has a strong flavour, if you're not a fan, serve the gnocchi without it.

Enjoy!