



HALL OF FAME

# TOASTY PESTO GNOCCHI

with Green Beans, Sun-Dried Tomatoes, and Parmesan



HELLO

HALL OF FAME

Meet one of our all-star recipes: a tried-and-true favorite chosen by home cooks like you!

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



Gnocchi  
(Contains: Wheat, Milk, Eggs)



Green Beans



Pesto  
(Contains: Milk)



Lemon



Button  
Mushrooms



Sun-Dried  
Tomatoes



Parmesan Cheese  
(Contains: Milk)

## START STRONG

In step 3, the green beans are cooled under water to help preserve their crispness and color. They should still be fairly firm when they come out of the water—we'll finish cooking them later on.

## 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 |

## WINE CLUB

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## 1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a gentle 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, 1-2 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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