TRIPLE MUSHROOM TRUFFLE GNOCCHI

with Garlicky Panko & Parmesan



PREP: 5 MIN COOK: 20 MIN CALORIES: 640

INGREDIENTS 2 PERSON | 4 PERSON 8 oz | 16 oz 2 4 Button Mushrooms Scallions 1/4 Cup | 1/2 Cup 1 2 Panko Breadcrumbs Roma Tomato **Contains: Wheat** 1 tsp | 2 tsp 1 2 Garlic Powder Mushroom Stock Concentrate 4 TBSP | 8 TBSP ¼ Cup | ½ Cup Cream Cheese Parmesan Cheese **Contains: Milk** Contains: Milk **2 g | 2 g** Truffle Zest 8.8 oz | 17.6 oz Gnocchi **Contains: Wheat**

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TRIPLE MUSHROOM

A combo of button mushrooms, mushroom stock concentrate, and truffle zest makes this dish an umami explosion.

20



BEST OF THE ZEST

Left with any extra truffle zest? Lucky you! Try stirring it into mayo for a decadent sandwich spread or sprinkling it over popcorn for a luxurious upgrade.

BUST OUT

- Medium pot
- Large pan
- Small bowl
- Strainer
- Kosher salt
- Black pepper
- Olive oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)
 Contains: Milk

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• Bring a medium pot of **salted water** to

a boil. Wash and dry all produce.

• Trim and quarter **mushrooms**. Trim

whites from greens. Dice tomato.

and thinly slice **scallions**, separating

4 COOK GNOCCHI

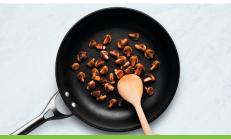
1 PREP

• Once mushrooms are browned and tender, add **gnocchi** to pot of boiling water. Cook until tender, 3-4 minutes. Drain.



2 TOAST PANKO

- Melt 1 TBSP butter (2 TBSP for 4 servings) in a large pan over medium-high heat. Add panko; cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in **half the garlic powder** (you'll use the rest later). Cook until just fragrant, 30 seconds. Season with **salt** and **pepper**.
- Turn off heat; transfer to a small bowl. Wipe out pan.



3 COOK MUSHROOMS

 Add a large drizzle of olive oil to same pan over medium-high heat. Stir in mushrooms and a pinch of salt. Cook, stirring occasionally, until browned and tender, 5-7 minutes. Reduce heat to medium.



5 MAKE SAUCE

- Stir 1 TBSP butter (2 TBSP for 4 servings), scallion whites, and remaining garlic powder into pan with mushrooms. Cook, stirring, until fragrant, 30 seconds.
- Stir in 1/3 cup water (1/2 cup for 4), stock concentrate, cream cheese, and half the Parmesan (save the rest for serving). Cook, stirring, until combined and creamy, 2-3 minutes. Turn off heat.
- Stir in **tomato**, another **1 TBSP butter** (2 TBSP for 4), and **truffle zest** to taste. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Stir drained gnocchi into pan with sauce until thoroughly coated, adding water a splash at a time as needed.
- Divide between bowls; top with scallion greens and remaining Parmesan. Sprinkle with as much garlicky panko as you like and serve.