



## INGREDIENTS

2 PERSON | 4 PERSON



**8.8 oz | 17.6 oz**  
Gnocchi Pasta  
Contains: Wheat



**10 oz | 20 oz**  
Ground Turkey\*\*



**1 TBSP | 1 TBSP**  
Italian Seasoning



**1.5 oz | 3 oz**  
Tomato Paste



**2 | 4**  
Chicken Stock  
Concentrates



**4 TBSP | 8 TBSP**  
Cream Cheese  
Contains: Milk



**4 oz | 8 oz**  
Peas



**½ Cup | 1 Cup**  
Italian Cheese  
Blend  
Contains: Milk

\*\* In our ongoing effort toward sustainability, we're working on reducing plastic in your order! You may have received 4 servings of protein in one package—rest assured it contains the correct amount.

## HELLO

### QUICK RAGÙ

No need for hours of slow simmering: This turkey-based red sauce is ready in a flash.

# TURKEY RAGÙ GNOCCHI

with Peas & Italian Cheese



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 740





### FLOAT ON OK

The easiest way to tell when gnocchi are done is to watch them float to the top of your pot. Once they're all bobbing at the surface of the water, they're ready to drain.

### BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (**1 tsp** | **1 tsp**)

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\* Ground Turkey is fully cooked when internal temperature reaches 165°.



### 1 COOK TURKEY

- Heat broiler to high. Bring a medium pot of **salted water** to a boil (**use a large pot for 4 servings**). **Wash and dry produce.**
- Heat a **drizzle of oil** in a large, preferably ovenproof, pan over medium-high heat. Add **turkey\***, **half the Italian Seasoning (all for 4)**, and **¼ tsp salt (½ tsp for 4)**. Cook, breaking up meat into pieces, until browned, 3-5 minutes (**it'll finish cooking later**).



### 3 MAKE SAUCE

- Add **tomato paste** to pan with **turkey**; cook, stirring, until combined, 1-2 minutes.
- Stir in **stock concentrates**, **cream cheese**, and **½ cup pasta cooking water (¾ cup for 4 servings)** until combined.
- Add **peas**; simmer, stirring occasionally, until sauce has slightly thickened and turkey is cooked through, 1-2 minutes more.



### 2 COOK GNOCCHI

- Once water is boiling, add **gnocchi** to pot. Cook, stirring occasionally, until tender and floating to the top, 3-4 minutes.
- Reserve **1 cup pasta cooking water**, then drain.



### 4 FINISH & SERVE

- Add drained **gnocchi** to pan with **sauce**; cook until warmed through, 1-2 minutes. (**TIP: If needed, stir in more reserved pasta cooking water a splash at a time until gnocchi is thoroughly coated in sauce.**) Season with **salt** and **pepper** to taste. **TIP: If your pan isn't ovenproof, transfer mixture now to a baking dish.**
- Evenly sprinkle with **Italian cheese**. Broil until cheese is melted and bubbly, 2-3 minutes. **TIP: Watch carefully to avoid burning.**
- Serve directly from pan.

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