



Cooking Made Easy

HelloFresh.co.uk



Share your masterpiece! Tag your photos with #HelloFreshRecipes and share on You'll be entered into our weekly photo contest!

## Pan-Fried Gnocchi with Chestnut Mushrooms and Broccoli

We think that crispy pan-fried gnocchi with crème fraîche is not only super tasty but incredibly easy to make! The gnocchi has a crispy coating and a pillow-like centre, accompanied by 'meaty' chestnut mushrooms, tasty broccoli, cheese and flat leaf parsley. We think we've made our own delicacy with this twist on a classic Italian dish!

25 min

veggie



Echalion Shallot



Garlic Clove



Chestnut Mushrooms



Flat Leaf Parsley



Vegetable Stock Pot



Gnocchi



Broccoli



Crème Fraîche



Hard Italian Cheese

## Ingredients

	2P	4P
Echalion Shallot, chopped	1	2
Garlic Clove, chopped	1	2
Chestnut Mushrooms, chopped	1 punnet	2 punnets
Flat Leaf Parsley, chopped	2 tbsp	4 tbsp
Vegetable Stock Pot <b>1</b>	½	1
Gnocchi <b>2</b>	350g	700g
Broccoli, florets	1	2
Crème Fraîche <b>3</b>	4 tbsp	8 tbsp
Hard Italian Cheese <b>3</b>	2 tbsp	4 tbsp

⊕ May feature in another recipe

🌱 Our produce comes fresh from the farm so give it a little wash before using

## Allergens

1) Celery | 2) Gluten

3) Milk

**Nutrition per serving:** Calories: 621 kcal | Protein: 18 g | Carbs: 89 g | Fat: 20 g | Saturated Fat: 15 g



**1** Peel and finely dice the shallot and the garlic. Roughly chop your mushrooms. Finely chop the parsley. Boil a pot of water with ¼ tsp of salt for your broccoli.



**2** Heat ½ tbsp of oil in a pan over a high heat. Add the mushrooms in small batches and cook until they go golden brown, then remove from the pan. Add the diced shallot and garlic and reduce the heat to medium-low. Cook for 3-4 mins until softened, if the pan gets too dry add a splash of water.



**3** Return the mushrooms to the pan along with ½ the stock pot, 100ml of water and a few good grinds of pepper. Allow to simmer over a medium heat for 8-10 mins until thickened.



**4** In another frying pan, heat 1 tbsp of oil on medium-high heat. When hot, add the gnocchi. Gently fry for 8 mins until it's crispy around the edges. Remove from the heat. Meanwhile, cut the broccoli up into small florets. Plunge into the pot of boiling water for 3 mins, then remove, drain and keep to the side.

**5** Stir the crème fraiche into the mushroom sauce. Once cooked, add the gnocchi and the broccoli to the sauce and give it all a good stir. Taste for seasoning and add more salt and pepper as you wish.

**6** Divide the gnocchi between your bowls and top with the cheese and the chopped parsley.