



GNOCCHI WITH SPINACH & HEIRLOOM TOMATOES

topped with Garlic Butter Breadcrumbs

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Heirloom Grape
Tomatoes



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



8.8 oz | 17.6 oz
Gnocchi
Contains: Wheat



1 | 2
Veggie Stock
Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



5 oz | 10 oz
Baby Spinach



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes

HELLO

HEIRLOOM TOMATOES

These colorful baubles are cooked in a creamy sauce 'til they're meltingly soft and juicy.



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 520

REMIX!

If your pan is on the small side (and you don't want to deal with spinach flying everywhere), here's an alternative to cooking it with the tomatoes in step 5: Add the greens to the pot of gnocchi during the last 30 seconds of cooking, drain it all together, and stir both spinach and gnocchi into the sauce in step 6.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Butter (**2 TBSP** | **4 TBSP**)
Contains: Milk

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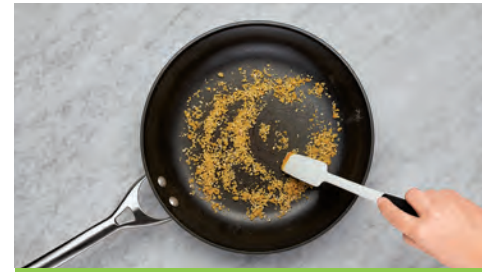
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1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry all produce.**
- Halve **tomatoes**.



2 MAKE GARLIC PANKO

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



3 COOK GNOCCHI

- Once water is boiling, add **gnocchi** to pot. Cook until tender, 3-4 minutes. Drain.



4 MAKE SAUCE

- Meanwhile, melt **1 TBSP butter** in pan used for panko over medium-high heat. Add remaining **garlic powder** and cook until fragrant, 30 seconds.
- Stir in **½ cup water, stock concentrate,** and **cream cheese.** Bring to a simmer, stirring, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper.**
- **4 SERVINGS: Use 2 TBSP butter and ½ cup water.**



5 COOK VEGGIES

- Stir **tomatoes** and **spinach** into pan with **sauce.** Cook, stirring, until spinach is wilted and tomatoes are softened, 3-4 minutes.



6 FINISH & SERVE

- Stir **gnocchi** into pan with **sauce** until thoroughly coated. If needed, add a splash or two of **water.** Taste and season with **salt** and **pepper.**
- Divide gnocchi between bowls and top with **Parmesan.** Sprinkle with as much **garlic panko** as you like. Add a pinch of **chili flakes** to taste and serve.