



# PORK SAUSAGE GNOCCHI BAKE

with Roasted Tomatoes & a Crispy Panko Topping



## HELLO GNOCCHI

Chewy, tender potato dumplings are perfect for absorbing a creamy, Tuscan-spiced sauce.

**PREP: 10 MIN** | **TOTAL: 45 MIN** | **CALORIES: 940**



Lemon



Roma Tomatoes



Italian Pork Sausage



Chicken Stock Concentrate



Italian Cheese Blend  
(Contains: Milk)



Garlic



Tuscan Heat Spice



Gnocchi  
(Contains: Wheat)



Cream Cheese  
(Contains: Milk)



Panko Breadcrumbs  
(Contains: Wheat)

## START STRONG

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

- Baking sheet
- Aluminum foil
- Large pot
- Zester
- Medium pan
- Olive oil (4 tsp | 4 tsp)
- Butter (2 TBSP | 3 TBSP)  
(Contains: Milk)
- Strainer
- Whisk
- Small bowl
- Kosher salt
- Black pepper

## INGREDIENTS

Ingredient **2-person** | **4-person**

- Lemon 1 | 2
- Garlic 2 Cloves | 4 Cloves
- Roma Tomatoes 2 | 4
- Tuscan Heat Spice  1 TBSP | 2 TBSP
- Italian Pork Sausage\* 9 oz | 18 oz
- Gnocchi 8.8 oz | 17.6 oz
- Chicken Stock Concentrate 1 | 2
- Cream Cheese 4 TBSP | 8 TBSP
- Italian Cheese Blend ½ Cup | 1 Cup
- Panko Breadcrumbs ¼ Cup | ½ Cup

\* Pork Sausage is fully cooked when internal temperature reaches 160 degrees.

## WINE CLUB

Pair this meal with a HelloFresh Wine matching this icon.

[HelloFresh.com/Wine](https://www.hellofresh.com/wine)



 HelloFRESH



## 1 PREP

Adjust racks to middle and top positions and preheat oven to 400 degrees. Line a baking sheet with foil. Bring a large pot of **salted water** to a boil. **Wash and dry all produce.** Zest and quarter **lemon** (quarter both lemons for 4 servings). Mince or grate **garlic**. Cut **tomatoes** into ½-inch-thick wedges.



## 4 COOK GNOCCHI

While sausage cooks, add **gnocchi** to pot of boiling water. Cook until tender, 3-4 minutes. Reserve **1 cup pasta cooking water** (1½ cups for 4 servings), then drain.



## 2 ROAST TOMATOES

Toss **tomatoes** on prepared baking sheet with a drizzle of **olive oil**; season with **salt, pepper**, and half the **Tuscan Heat Spice** (you'll use the rest later). Arrange skin sides down. Roast on middle rack until slightly softened, 20-25 minutes. Once tomatoes are done, remove from oven; heat broiler to high or oven to 500 degrees.



## 5 MAKE SAUCE & TOSS GNOCCHI

Melt **1 TBSP butter** in pan used for sausage over medium heat. Add **garlic** and remaining **Tuscan Heat Spice**; cook, stirring, until fragrant, 1 minute. Add **½ cup reserved pasta cooking water** (¾ cup for 4) and **stock concentrate**. Bring to a simmer; whisk in **cream cheese** until fully incorporated. Stir in **sausage, gnocchi, tomatoes**, half the **Italian cheese**, and **1 TBSP butter** (2 TBSP for 4) until combined. Add **lemon zest** and a squeeze of **lemon juice** to taste. Season with **salt and pepper**. Turn off heat.



## 3 COOK SAUSAGE

Once tomatoes have roasted 10 minutes, remove **sausage** from casing; discard casing. Heat a drizzle of **olive oil** in a medium, preferably ovenproof, pan (use a large pan for 4 servings) over medium-high heat. Add sausage; cook, breaking up meat into pieces, until browned and cooked through, 4-6 minutes. Turn off heat and transfer to a plate. **TIP:** If there's excess grease in your pan, carefully pour it out.



## 6 FINISH & SERVE

In a small bowl, combine **panko**, remaining **Italian cheese**, and a large drizzle of **olive oil**. Season with **salt and pepper**. (**TIP:** If your pan isn't ovenproof, transfer gnocchi now to a baking dish.) Sprinkle **panko mixture** over **gnocchi**. Broil or bake on top rack until panko is golden brown and cheese has melted, 2-3 minutes. Divide between plates and serve with remaining **lemon wedges** on the side.

## KICK IT TO THE HERB

Chop up some fresh parsley or basil and sprinkle it over your finished dish for extra oomph.

Share your #HelloFreshPics with us! | (646) 846-3663 [HelloFresh.com](https://www.hellofresh.com) | [hello@hellofresh.com](mailto:hello@hellofresh.com)

WK.1.NJ-4