



RUSTIC SAUSAGE GNOCCHI

with Baked Parmesan Crisps

FAMILY



HELLO GNOCCHI

These pillowy potato dumplings are even tastier when they're pan-fried until golden-brown! For a lighter dinner, cook them in oil instead of butter.

TIME: 30 MIN



Mild Italian Sausage, uncased



Gnocchi



Basil



Parmesan Cheese, shredded



Tomato Paste



Shallot



Garlic



Baby Arugula



Balsamic Vinegar



Crushed Tomatoes

BUST OUT

- Spatula
- Baking Sheet
- Parchment Paper
- Measuring Cups
- Sugar (½ tsp)
- Unsalted Butter 2 (4 tbsp)
- Measuring Spoons
- Garlic Press
- Large Non-Stick Pan
- Large Pot
- Salt and Pepper
- Olive or Canola Oil

INGREDIENTS

4-person

- Mild Italian Sausage, uncased 500 g
- Gnocchi 1 1000 g
- Basil 7 g
- Parmesan Cheese, shredded 2 ½ cup
- Tomato Paste 2 tbsp
- Shallot 100 g
- Garlic 12 g
- Baby Arugula 56 g
- Balsamic Vinegar 9 2 tbsp
- Crushed Tomatoes 1 box

ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

- 0 Fish/Poisson
- 1 Wheat/Blé
- 2 Milk/Lait
- 3 Egg/Oeuf
- 4 Soy/Soja
- 5 Tree Nut/Noix
- 6 Mustard/Moutarde
- 7 Peanut/Cacahuète
- 8 Sesame/Sésame
- 9 Sulphites/Sulfites
- 10 Crustacean/Crustacé
- 11 Shellfish/Fruit de Mer

*Laver et sécher tous les aliments.

**Cuire jusqu'à une température interne minimale de 71°C/160°F.



START STRONG

Preheat the oven to **425°F** (to bake Parmesan crisps). Start prepping when the oven comes up to temperature!



1 PREP Wash and dry all produce.* Peel, then mince or grate **garlic**. Peel, then cut **shallots** into ¼-inch pieces. Thinly slice **basil leaves**.



4 COOK GNOCCHI Meanwhile, heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** and swirl pan to melt, 1 min. Add **half the gnocchi**. Cook, stirring occasionally, until **gnocchi** is golden-brown, 7-8 min. Transfer **gnocchi** to pot with **sausage mixture**. Repeat with another **2 tbsp butter** and **remaining gnocchi**.



2 START SAUCE Heat a large pot over medium heat. When pot is hot, add **1 tbsp oil**, then **shallots**. Cook, stirring occasionally, until softened, 3-4 min. Increase heat to medium-high. Add **sausage, garlic** and **vinegar**. Cook, breaking up **sausage** into smaller pieces, until no pink remains, 4-5 min. (**TIP:** Cook to a min. internal temp. of 71°C/160°F.**)



5 MAKE PARM CRISPS Meanwhile, on a parchment-lined baking sheet, evenly sprinkle **½ cup Parmesan** into **four** flat piles. Bake in the **middle** of oven, until **cheese** is crispy and golden-brown, 4-5 min. Remove the sheet from oven, and set aside to cool slightly before removing **crisps**. (**TIP:** While crisps are still warm, carefully use a flat spatula to lift gently from the parchment. This helps prevent them from sticking!)



3 FINISH SAUCE To the pot with **sausage**, add **tomato paste, crushed tomatoes, ½ tsp sugar** and **1 cup water**. Stir together, then reduce heat to medium-low. Simmer, stirring occasionally, until **sauce** slightly thickens, 10-12 min.



6 FINISH AND SERVE To the pot with **sausage mixture**, add **arugula** and **basil**. Season with **salt** and **pepper**, then stir to coat. Divide **sausage gnocchi** between bowls. Crumble over **Parmesan crisps**.

DELIZIOSO!

Parm crisps also make for a great salad topper!

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