



More Than Food
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Saucy Mascarpone and Bacon Gnocchi with Zingy Salad

Gnocchi is quite rich, so we've included lots of veggies, and haven't loaded up your plate with too much gnocchi, as it's pretty filling! When our sales team tested this recipe, it was their absolute favourite dish. Delicious creamy gnocchi with a zingy salad is a winning combination (according to them), so we hope you enjoy it just as much!

30 mins

family box

3 of your 5 a day



Spring Onion
(3)



Flat Leaf Parsley
(1 bunch)



Cherry Tomatoes
(2 punnets)



Cucumber
(½)



Streaky Bacon
Rashers (8)



Gnocchi
(500g)



Tomato Purée
(1 tbsp)



Vegetable Stock Pot
(1)



Water
(100ml)



Baby Spinach
(1 bag)



Mascarpone
Cheese (1 pot)



Lime
(1)



Honey
(1 tbsp)



Olive Oil
(2 tbsp)



Baby Leaf Salad
(1 bag)



Hard Italian Cheese
(40g)

4 PEOPLE INGREDIENTS

- Spring Onion, sliced
- Flat Leaf Parsley, chopped
- Cherry Tomatoes, halved
- Cucumber, chopped
- Streaky Bacon Rashers
- Gnocchi
- Tomato Purée
- Vegetable Stock Pot

3

1 bunch

2 punnets

½

8

500g

1 tbsp

1

• Water

• Baby Spinach

• Mascarpone Cheese

• Lime

• Honey

• Olive Oil

• Baby Leaf Salad

• Hard Italian Cheese

100ml

1 bag

1 pot

1

1 tbsp

2 tbsp

1 bag

40g



Our fruit and veggies may need a little wash before cooking!

Did you know...

The word **gnocchi** is derived from the Italian word **nocchio**, meaning a knot in wood.

Allergens: Celery, Sulphites, Gluten, Milk.

Nutrition as per prepared and listed ingredients

	Energy	Fat	Sat. Fat	Carbs	Sugar	Protein	Salt
Per serving	700 kcal / 2912 kJ	49 g	24 g	44 g	12 g	20 g	3 g
Per 100g	173 kcal / 717 kJ	12 g	6 g	11 g	3 g	5 g	1 g

Vegetable Stock Pot Ingredients: Water, Salt, Yeast Extract, Glucose Syrup, Carrot Juice [7%], Dried Onion [4%], Sugar, Garlic Powder [contains Sulphites], Stabiliser [Tara Gum], Celery Salt, Celery Powder, Carrot, Parsley, Ground Turmeric, Ground White Pepper.

1



1 Cut the **spring onion** in half lengthways, remove the root, then thinly slice. Roughly chop the **parsley** and cut the **cherry tomatoes** in half. Cut the **cucumber** in half lengthways, then chop it into small cubes (about ½cm in size). Chop the **bacon** into roughly 1cm wide pieces. **Tip:** You can do this using scissors.

2



2 Put a drizzle of **oil** in a large frying pan on medium heat and add the **gnocchi**. Fry for 8-9 mins, stirring occasionally, until crispy around the edges and slightly browned. Once cooked, take the pan off the heat.

3



3 While your **gnocchi** is cooking, get started with your sauce! Put a large frying pan on medium-high heat and add your **bacon**. Fry for 5-6 mins or until browned and slightly crispy, then remove from the pan with a slotted spoon (try to leave most of the oil in the pan).

4 Reduce the heat to medium, add your **spring onion** and **tomatoes** along with a good grind of **pepper**. Cook for 3-4 mins then add the **tomato purée** and cook for another minute. Throw in the **stock pot** with the **water** (the amount specified in the ingredient list above) and stir to dissolve. Bubble away for 2 mins before stirring through the **baby spinach** (until it wilts), then add the **mascarpone** and **bacon** to the pan and mix everything together.

5 Add your **gnocchi** to your **sauce** along with three-quarters of your **parsley** and gently stir to combine.

4



6 Squeeze the juice from the **lime** into a large bowl and add the **honey** and the **olive oil** (the amount specified in the ingredient list). Mix together with a fork. Put the **baby leaf salad** in the bowl along with your **cucumber** and give it a toss around so everything gets a good coating.

7 Serve your **gnocchi** with your **salad** on the side. Sprinkle over the grated **hard Italian cheese**, your remaining **parsley** and devour!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!