



SPRING GREENS GNOCCHI

with Asparagus, Peas, and a Creamy Tarragon Sauce



HELLO TARRAGON

A fragrant, leafy herb that's a favorite in French cooking

PREP: 10 MIN | TOTAL: 25 MIN | CALORIES: 540



Asparagus



Tarragon



Peas



Parmesan Cheese
(Contains: Milk)



Garlic



Gnocchi
(Contains: Eggs, Wheat, Milk)



Sour Cream
(Contains: Milk)



Walnuts
(Contains: Tree Nuts)

START STRONG

Run a bit of cool water over the asparagus after draining—it will help preserve the stalks' color and keep them crisp.

BUST OUT

- Large pot
- Slotted spoon
- Medium bowl
- Strainer
- Large pan
- Butter (2 TBSP | 4 TBSP)
(Contains: Milk)

INGREDIENTS

Ingredient 2-person | 4-person

• Asparagus	6 oz 12 oz
• Garlic	2 Cloves 4 Cloves
• Tarragon	¼ oz ½ oz
• Gnocchi	9 oz 18 oz
• Peas	4 oz 8 oz
• Sour Cream	2 TBSP 4 TBSP
• Parmesan Cheese	¼ Cup ½ Cup
• Walnuts	1 oz 2 oz

1 PREP

Wash and dry all produce. Bring a large pot of **salted water** to a boil. Trim and discard bottom inch from **asparagus**, then cut stalks into 1-inch pieces. Thinly slice **garlic**. Pick leaves from **tarragon** and finely chop.



4 STIR IN GNOCCHI

Add **gnocchi** and **asparagus** to pan and toss to combine. Season to taste with **salt** and **pepper**.



2 COOK GNOCCHI AND ASPARAGUS

Once water is boiling, add **gnocchi** to pot. Cook until tender and floating, 4-5 minutes. Remove with a slotted spoon and set aside in a medium bowl. Add **asparagus** to pot and cook until bright green, 1-2 minutes. Reserve $\frac{1}{4}$ cup **cooking water**, then drain.



5 MAKE SAUCE

Return pan to stove over medium heat. Stir in **sour cream**, **Parmesan**, half the **walnuts**, and half the **tarragon**. Continue stirring until everything is heated through and a creamy sauce has formed, 1-2 minutes. **TIP:** If sauce seems thick, add a splash of cooking water to loosen.

3 BROWN BUTTER AND WARM PEAS

Melt **2 TBSP butter** in a large pan over medium-low heat. Keep over heat until it begins to brown, 3-4 minutes. Remove pan from heat and toss in **garlic**. Using residual heat, cook until fragrant, about 30 seconds. Stir in **peas** and toss to coat in butter.



6 PLATE AND SERVE

Divide **gnocchi mixture** between plates. Garnish with remaining **walnuts** and **tarragon** and serve.

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GREEN MACHINE!

Love this combo of sauce and spring veg? It goes well with dried pasta, too.