

Plant-Based Crispy Bac'n Gnocchi with Napolitana Sauce & Flaked Almonds

Grab your Meal Kit with this symbol









Bacon Bits



Soffritto Mix







Seasoning

Vegetable Stock Powder



Baby Spinach





Parsley



Prep in: 20-30 mins Ready in: 25-35 mins

Plant-Based



Soft, pillowy pockets of potato and crispy plant-based bacon, team up and take centre-stage when swirled into Napolitana sauce. The only thing missing is a bottle of wine.

Olive Oil, Plant-Based Butter

Before you start

Wash your hands and any fresh food

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large frying pan

Ingredients

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	2 People	4 People		
olive oil*	refer to method	refer to method		
gnocchi	1 packet	2 packets		
plant-based bacon bits	1 packet	2 packets		
soffritto mix	1 medium bag	1 large bag		
garlic & herb seasoning	1 medium sachet	2 medium sachets OR 1 large sachet		
passata	1 box	2 boxes		
water*	1/4 cup	½ cup		
vegetable stock powder	1 medium sachet	1 large sachet		
plant-based butter*	10g	20g		
baby spinach leaves	1 small bag	1 medium bag		
flaked almonds	1 medium packet	1 large packet		
parsley	1 bag	1 bag		
plant-based bacon bits**	1 packet	2 packets		

^{*}Pantry Items **Custom Recipe Ingredient

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	2629kJ (628Cal)	517kJ (124Cal)
Protein (g)	29.6g	5.8g
Fat, total (g)	10.5g	2.1g
- saturated (g)	1.6g	0.3g
Carbohydrate (g)	98.6g	19.4g
- sugars (g)	10g	2g
Sodium (mg)	2897mg	569mg

Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3000kJ (717Cal)	542kJ (130Cal)
Protein (g)	42g	7.6g
Fat, total (g)	13.6g	2.5g
- saturated (g)	1.8g	0.3g
Carbohydrate (g)	100.7g	18.2g
- sugars (g)	10.3g	1.9g
Sodium (mg)	3361mg	607mg

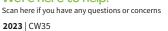
The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.







Cook the gnocchi

- In a large frying pan, heat a generous drizzle of **olive oil** over medium-high heat.
- When oil is hot, fry gnocchi, tossing occasionally, until golden, 6-8 minutes.
- Transfer to a bowl and set aside.

TIP: Add extra oil if the gnocchi sticks to the pan.



Make it saucu

- To the pan of veggies, add garlic & herb seasoning and cook until fragrant, 1 minute.
- Stir in passata, the water and vegetable stock powder and simmer until slightly reduced, 1-2 minutes.
- Return cooked gnocchi, along with the plant-based butter and baby spinach leaves, stirring to combine, 1 minute.



Cook the plant-based bac'n & veggies

- Return frying pan to medium-high heat with a drizzle of olive oil.
- Cook plant-based bacon bits, tossing, until browned, 3-4 minutes. Transfer to a bowl and set aside.
- Return frying pan to medium-high heat with a drizzle of olive oil.
- Add **soffritto mix**, stirring occasionally, until softened, **4-5 minutes**.

Custom Recipe: If you've doubled your plant-based bacon bits, cook for an extra 2-3 minutes.



Serve up

- Divide plant-based gnocchi between bowls. Sprinkle over plant-based bacon bits and flaked almonds.
- Tear over **parsley** to serve. Enjoy!