



# 15-Min Creamy Pork & Zucchini Gnocchi with Parmesan Cheese

KID FRIENDLY

Grab your Meal Kit with this symbol



Gnocchi



Zucchini



Tomato



Pork Mince



Garlic Paste



Nan's Special Seasoning



Italian Herbs



Light Cooking Cream



Chicken-Style Stock Powder



Parmesan Cheese



Beef Mince

Prep in: 10-15 mins  
Ready in: 15-20 mins

You can't go wrong with this gnocchi that gives you your pasta, meat and veg fix all in one go. These soft, pillowy, bundles of potato are so good that even the kids will love this one!

**CUSTOM RECIPE** If you chose to swap, upgrade or add protein, follow the custom recipe steps.

### Pantry items

Olive Oil

## 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 saucepan · Large frying pan

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
gnocchi	1 packet	2 packets
zucchini	1	2
tomato	1	2
pork mince	1 small packet	2 small packets OR 1 large packet
garlic paste	1 packet	2 packets
Nan's special seasoning	1 medium sachet	2 medium sachets OR 1 large sachet
Italian herbs	1 medium sachet	1 large sachet
light cooking cream	1 medium packet	1 large packet
chicken-style stock powder	1 medium sachet	1 large sachet
Parmesan cheese	1 medium packet	1 large packet
beef mince**	1 small packet	2 small packets OR 1 large packet

\*Pantry Items \*\*Custom Recipe Ingredient

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3615kJ (864Cal)	571kJ (136Cal)
Protein (g)	46.7g	7.4g
Fat, total (g)	33.2g	5.2g
- saturated (g)	16.1g	2.5g
Carbohydrate (g)	92.3g	14.6g
- sugars (g)	7.4g	1.2g
Sodium (mg)	2694mg	426mg

### Custom Recipe

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3641kJ (870Cal)	575kJ (137Cal)
Protein (g)	50.1g	7.9g
Fat, total (g)	32.3g	5.1g
- saturated (g)	16.5g	2.6g
Carbohydrate (g)	92.3g	14.6g
- sugars (g)	7.4g	1.2g
Sodium (mg)	2696mg	426mg

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

## We're here to help!

Scan here if you have any questions or concerns



1



## Cook the gnocchi

- Boil the kettle.
- Half-fill a large saucepan with the boiling water and a generous pinch of **salt** over high heat.
- Cook **gnocchi** in boiling water, until gnocchi floats on the surface, **2 minutes**.
- Reserve some **pasta water** (1/3 cup for 2 people / 2/3 cup for 4 people), drain and return to saucepan.

3



## Cook the sauce

- Heat a large frying pan over high heat with a drizzle of **olive oil**.
- Cook **zucchini** and **tomato**, stirring, until softened, **3-5 minutes**. Transfer to a bowl and set aside.
- Return frying pan to high heat with a drizzle of **olive oil**.
- Cook **pork mince**, breaking up with a spoon, until just browned, **3-4 minutes**. Stir in **garlic paste**, **Nan's special seasoning** and **Italian herbs**, until fragrant, **1 minute**.
- Add **light cooking cream**, **chicken-style stock powder** and the **pasta water**. Return **gnocchi** and **veggies** to pan and toss until combined, **1 minute**.

**Custom Recipe:** If you've swapped to beef mince, cook beef mince in the same way as the pork mince. Drain oil from pan before adding garlic paste.

2



## Get prepped

- Meanwhile, slice **zucchini** into rounds.
- Roughly chop **tomato**.

4



## Serve up

- Divide creamy pork and zucchini gnocchi between bowls.
- Top with **Parmesan cheese** to serve. Enjoy!

## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)