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WK44
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Bacon & Mushroom Gnocchi with Parmesan Cheese

The Italian painters of the Renaissance relied on light and shadow, and perspective to compose their masterpieces. We've taken a leaf out of their book for this one: a base of delectable gnocchi with silky mushrooms, crispy bacon and Parmesan cheese. Masterful!

Prep: 15 mins
Cook: 20 mins
Total: 35 mins

level 1

nut free

Pantry Items

- Olive Oil
- Water
- Plain Flour



Gnocchi



Middle Bacon



Red Onion



Mushrooms



Garlic



Chicken Stock



Parsley



Parmesan Cheese



Baby Spinach Leaves

2P	4P	Ingredients
¾ packet	1 ½ packets	gnocchi
1 tbs	2 tbs	olive oil *
1 packet	2 packets	middle bacon, rind removed & finely chopped
½	1	red onion, finely sliced
1 punnet	2 punnets	mushrooms, finely sliced
1 clove	2 cloves	garlic, peeled & finely grated
1 cube	2 cubes	chicken stock, crumbled
¼ cup	½ cup	water *
2 tbs	4 tbs	plain flour *
½ bunch	1 bunch	parsley, finely chopped
½ block	1 block	Parmesan cheese, finely grated
1 bag	2 bags	baby spinach leaves, washed

⊕ Ingredient features in another recipe

* Pantry Items

🌿 Pre-preparation

Nutrition per serve

Energy	2370	Kj
Protein	26.7	g
Fat, total	25.9	g
-saturated	9.6	g
Carbohydrate	53.1	g
-sugars	3.7	g
Sodium	817	mg



You will need: *You will need: chef's knife, chopping board, fine grater, large pot, colander, tea towel, medium frying pan, plate and wooden spoon.*

1 Bring a large pot of water to the boil. Add the **gnocchi**, stir once to stop it from sticking together, and cook until the first gnocchi rises to the surface (approximately **2-3 minutes**). Pour into a colander, rinse lightly with cold water and drain really well. Lay on a flat tea towel to absorb any remaining water.

Tip: Check you are using the correct amount of gnocchi. Using more will alter the flavour of your dish.



2 Heat half of the **olive oil** in a medium frying pan over a medium-high heat. Add the gnocchi and fry for **3-4 minutes**, or until they are golden brown. Remove and set aside on a plate.



3 Add the remaining olive oil to the same pan with the **middle bacon, red onion** and **mushrooms**. Cook for **5 minutes**, or until the mushrooms are soft and the bacon has browned. Add the **garlic** and cook for **1 minute**, or until fragrant. Add the **chicken stock, water** and **plain flour**, whisk till combined and smooth. Cook for a further **3 minutes** so the sauce slightly thickens.



4 Return the gnocchi to the pan with half of the **parsley**, half the finely grated **Parmesan cheese**, and the baby spinach. Cook, stirring, until heated through and wilted.

5 To serve, divide the bacon, mushroom and Parmesan gnocchi between bowls. Season with **black pepper** and garnish with the remaining parsley and Parmesan cheese. Dig in!

Did you know? Gnocchi is originally a Germanic word meaning “lump”.