



CRISPY RICOTTA GNUDI

with Spicy Tuscan Marinara

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Ricotta Cheese
Contains: Milk



3 TBSP | 6 TBSP
Parmesan Cheese
Contains: Milk



1 | 2
Zucchini*



2 | 4
Scallions



4 TBSP | 8 TBSP
Crème Fraîche
Contains: Milk



¼ Cup | ½ Cup
Panko
Breadcrumbs
Contains: Wheat



½ Cup + 1 TBSP | 1 Cup + 2 TBSP
Flour
Contains: Wheat



1 TBSP | 2 TBSP
Tuscan Heat Spice



14 oz | 28 oz
Marinara Sauce



SCAN HERE FOR A VIDEO TUTORIAL BY ONE OF OUR PRO CHEFS ON HOW TO MAKE THIS RECIPE!



*The ingredient you received may be a different color.

HELLO

GNUDI

A gnocchi-like dumpling made with fluffy ricotta instead of mashed potatoes (pronounced NOO-dee)



PREP: 10 MIN | COOK: 60 MIN | CALORIES: 810



HELLO FRESH

GNUDI 101

To keep these pillowy gnudi from falling apart, you'll dry the ricotta in Step 1 by spreading it over paper towels, which help absorb its excess moisture. Dry = success!

BUST OUT

- Large pot
 - Baking sheet
 - Paper towels
 - Large bowl
 - Slotted spoon
 - Large pan
 - Kosher salt
 - Black pepper
 - Cooking oil (2 tsp | 2 tsp)
 - Olive oil (1 tsp | 1 tsp)
 - Butter (2 TBSP | 4 TBSP)
- Contains: Milk



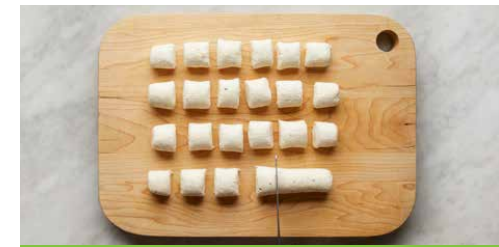
1 PREP

- Bring a large pot of **salted water** to a boil. **Wash and dry produce.**
- Line a baking sheet with a large piece of paper towel. Using the back of a spoon, spread **ricotta** into a ¼-inch-thick layer on prepared sheet. Set aside to drain for at least 10 minutes. **TIP: If you have time, let ricotta drain up to 30 minutes!**
- Meanwhile, finely chop **Parmesan**. Trim and quarter **zucchini** lengthwise; cut crosswise into ½-inch-thick quarter-moons. Trim and thinly slice **scallions**, separating whites from greens.



2 MAKE DOUGH

- Once ricotta has drained, lift ends of paper towel to transfer **ricotta** to a large bowl; remove paper towel (**reserve baking sheet for Step 4**). **TIP: To easily release ricotta, use paper towel to fold ricotta in half so it sticks to itself, then gently peel off paper towel.**
- To bowl with ricotta, add **Parmesan** and **crème fraîche**. Season with a **big pinch of salt** and **pepper**; stir to combine.
- Stir in **panko** and ½ cup flour (1 cup for 4 servings) until incorporated and slightly sticky (**the dough will firm up in the next step**). **TIP: Use the big packet of flour here! You'll use the smaller packet in the next step.**



3 FORM GNUDI

- Sprinkle a work surface with **1 TBSP flour** (2 TBSP for 4 servings).
- Place **dough** on floured work surface. Fold the dough over itself, then, working with both hands, firmly press down and away. Repeat, folding then kneading, until dough is firm and can be rolled into a ball, 1 minute.
- Cut dough into four even pieces (**eight pieces for 4**), then roll each piece into a 6-inch log.
- Cut each log crosswise into six **gnudi** (**you should have 24 gnudi total; 48 gnudi for 4**).



4 COOK GNUDI

- Lightly **oil** baking sheet used for ricotta and set aside.
- Once pot of water is boiling, carefully add **gnudi** a few pieces at a time. (**For 4 servings, you may need to work in batches.**) Return to a boil, then reduce heat to medium. Cook, gently stirring occasionally, until gnudi are tender and nearly doubled in size, 5-6 minutes. **TIP: The gnudi will start floating to the top before they are done, so be sure to keep an eye on the size!**
- Using a slotted spoon, carefully transfer gnudi to prepared sheet. Lightly drizzle with **olive oil**.
- Turn off heat; pour out water. Wipe out pot.



5 MAKE SAUCE

- Heat a **drizzle of oil** in same pot over medium-high heat.
- Add **zucchini** and **scallion whites**; season with **salt**. Cook, stirring, until zucchini begins to soften, 3-4 minutes. Add **Tuscan Heat Spice** and cook, stirring, until fragrant, 1 minute.
- Stir in **marinara** and reduce heat to low. Cover and simmer, stirring occasionally, until zucchini is tender, 4-6 minutes.



6 BROWN GNUDI

- While sauce simmers, melt **2 TBSP butter** (4 TBSP for 4 servings) in a large, preferably nonstick, pan over medium-high heat.
- Add **gnudi** and cook until lightly browned and crispy, 2-3 minutes per side. (**For 4, you may need to work in batches.**)



7 SERVE

- Divide **spicy marinara** between bowls. Top with **gnudi** and sprinkle with **scallion greens**. Serve.

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