



Creamy Gnocchi and Snap Peas with a Lemon-Mint Ricotta Dollop

Veggie

Quick

25 Minutes



Gnocchi



Ricotta Cheese



Parmesan Cheese, shredded



Mint



Garlic, cloves



Lemon



Sugar Snap Peas



Shallot



Cream Cheese

HELLO RICOTTA

This versatile soft cheese can be used for savoury and sweet applications!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, zester, small bowl, measuring cups, large non-stick pan

Ingredients

	2 Person	4 Person
Gnocchi	350 g	700 g
Ricotta Cheese	100 g	200 g
Parmesan Cheese, shredded	¼ cup	½ cup
Mint	7 g	7 g
Garlic, cloves	1	2
Lemon	1	1
Sugar Snap Peas	113 g	227 g
Shallot	50 g	100 g
Cream Cheese	43 g	86 g
Unsalted Butter*	1 tbsp	2 tbsp
Milk*	½ cup	1 cup
Oil*		

Salt and Pepper*

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

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Cook gnocchi

Heat a large non-stick pan over medium heat. When hot, add **1 tbsp butter**, then swirl the pan until melted. Add **gnocchi**. Cook, turning occasionally, until golden, 7-8 min. (**NOTE:** For 4 ppl, cook gnocchi in 2 batches, using 1 tbsp butter per batch!) Transfer **gnocchi** to a plate.



Cook sauce

Add **½ cup milk**, **3 tbsp water** (dbl both for 4 ppl) and **cream cheese** (in small dollops) to the pan with **veggies**. Cook, stirring constantly, until **sauce** comes to a simmer. Once simmering, reduce heat to medium. Continue stirring until **cream cheese** is combined and **sauce** is smooth, 1-2 min.



Prep

While **gnocchi** cooks, peel, then mince or grate **garlic**. Trim, then halve **snap peas**. Zest **lemon**, then cut **half the lemon** into wedges (whole lemon for 4 ppl). Peel, then cut **shallot** into ¼-inch pieces. Pick **a few mint leaves** from stems, then finely chop **1 tsp** (dbl for 4 ppl). Add **ricotta**, **lemon zest** and **mint** to a small bowl. Season with **salt** and **pepper**, to taste, then stir to combine.



Finish gnocchi

Add **gnocchi** to the pan with **sauce** and **veggies**. Cook, stirring often, until **veggies** are tender-crisp and **sauce** thickens slightly, 1-2 min. Add **Parmesan**, then season with **salt** and **pepper**, to taste. Stir until **Parmesan** melts, 1 min.



Cook veggies

Heat the same pan (from step 1) over medium-high. Add **½ tbsp oil** (dbl for 4 ppl), then **snap peas**. Cook, stirring occasionally, 1 min. Add **shallots**. Cook, stirring often, until **veggies** soften slightly, 2-3 min. Add **garlic**. Cook, stirring often, until fragrant, 30 sec. Season with **salt** and **pepper**.



Finish and serve

Divide **gnocchi** between plates. Dollop with **lemon-mint ricotta**. Squeeze a **lemon wedge** over top, if desired.

Dinner Solved!