



GNOCCHI WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



4 oz | 8 oz
Grape Tomatoes



¼ Cup | ½ Cup
Panko Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



8.8 oz | 17.6 oz
Gnocchi
Contains: Wheat



1 | 2
Veggie Stock Concentrate



4 TBSP | 8 TBSP
Cream Cheese
Contains: Milk



5 oz | 10 oz
Spinach



¼ Cup | ½ Cup
Parmesan Cheese
Contains: Milk



1 tsp | 1 tsp
Chili Flakes



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HelloCustom

2 PERSON | 4 PERSON

If you chose to add a protein or veggie when placing your order, follow the **HelloCustom** instructions on the flip side of this card to learn how to modify your meal.



10 oz | 20 oz
Chicken Breast Strips

Calories: 720



PREP: 5 MIN | COOK: 20 MIN | CALORIES: 530



HELLO FRESH

HELLO

PANKO BREADCRUMBS

These flaky Japanese-style breadcrumbs give this dish an irresistible, buttery crunch.

STIR THINGS UP

If your pan is on the small side, you can add the spinach to the pot of gnocchi during the last 30 seconds of cooking rather than simmering them with the tomato sauce. Drain the gnocchi and spinach together, and stir it all into the sauce in step 6.

BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Butter (2 TBSP | 4 TBSP)
Contains: Milk
- Paper towels 🇺🇸
- Cooking oil (1 tsp | 1 tsp) 🇺🇸

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🇺🇸 *Chicken is fully cooked when internal temperature reaches 165°.



1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Halve **tomatoes**.



2 TOAST & SEASON PANKO

- Melt **1 TBSP butter (2 TBSP for 4 servings)** in a large pan over medium-high heat. Add **panko** and cook, stirring, until golden and toasted, 2-3 minutes.
- Stir in **half the garlic powder (you'll use the rest later)** and cook until fragrant, 30 seconds.
- Turn off heat; transfer to a plate and season with **salt** and **pepper**. Wipe out pan.

- 🇺🇸 Pat **chicken*** dry with paper towels and season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add chicken in a single layer; cook, stirring occasionally, until browned and cooked through, 4-6 minutes. Turn off heat; transfer to a plate. Wipe out pan.



3 COOK GNOCCHI

- Once water is boiling, add **gnocchi** to pot. Cook until tender, 3-4 minutes.
- Drain and set aside.



4 MAKE SAUCE

- While gnocchi cooks, melt **1 TBSP butter (2 TBSP for 4 servings)** in pan used for panko over medium-high heat. Add **remaining garlic powder** and cook until fragrant, 30 seconds.
- Stir in **1/2 cup water (1/2 cup for 4), stock concentrate**, and **cream cheese**. Bring to a simmer and cook, stirring, until combined and creamy, 2-3 minutes. Season with **salt** and **pepper**.



5 COOK VEGGIES

- Stir **tomatoes** and **spinach** into pan with **sauce**. Cook, stirring, until spinach is wilted and tomatoes are softened, 3-4 minutes.



6 FINISH & SERVE

- Stir drained **gnocchi** into pan with **sauce** until thoroughly coated. (TIP: If needed, add a splash or two of water until gnocchi is coated in a creamy sauce.) Taste and season with **salt** and **pepper**.
- Divide gnocchi between bowls and top with **Parmesan**. Sprinkle with as many **garlic butter breadcrumbs** as you like. Add a **pinch of chili flakes** to taste and serve.
- 🇺🇸 Stir **chicken** into pan with **sauce** along with drained **gnocchi**.

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