

INGREDIENTS

2 PERSON | 4 PERSON



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



Veggie Stock Concentrate



4 TBSP | 8 TBSP Cream Cheese Contains: Milk



Spinach



¼ Cup | ½ Cup Parmesan Cheese Contains: Milk



1tsp | 1tsp Chili Flakes



ANY ISSUES WITH YOUR ORDER? WE'D BE SIMMERING LIKE STEW OVER THERE TOO. SCAN HERE TO GET HELP!



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.

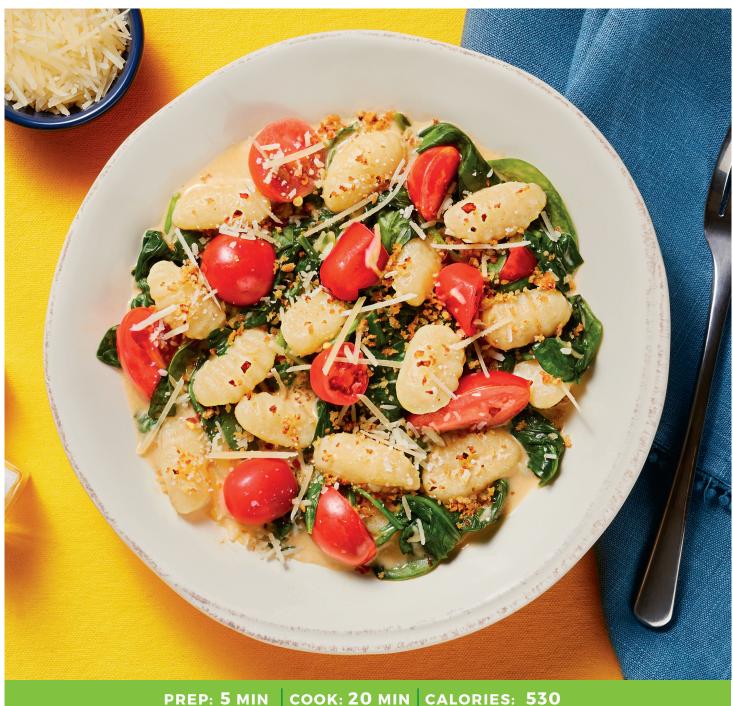


10 oz | 20 oz **S** Chicken Breast Strips



GNOCCHI WITH SPINACH & GRAPE TOMATOES

topped with Garlic Butter Breadcrumbs & Parmesan



COOK: 20 MIN CALORIES: 530



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) (5

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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.



- 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 1/3 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.



• 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.