



# GNOCCHI WITH SPINACH & HEIRLOOM TOMATOES

topped with Garlic Butter Breadcrumbs

## INGREDIENTS

2 PERSON | 4 PERSON



**4 oz | 8 oz**  
Heirloom 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**  
Baby Spinach



**¼ Cup | ½ Cup**  
Parmesan Cheese  
Contains: Milk



**1 tsp | 1 tsp**  
Chili Flakes



## HELLO

### HEIRLOOM TOMATOES

These colorful baubles are cooked in a creamy sauce 'til they're meltingly soft and juicy.

PREP: 5 MIN | COOK: 20 MIN | CALORIES: 540



# HELLO FRESH

## STIR THINGS UP

If your pan is on the small side (and you don't want to deal with spinach flying everywhere), here's an alternative to cooking it with the tomatoes in step 5: Add the spinach to the pot of gnocchi during the last 30 seconds of cooking, drain them all together, and stir both spinach and gnocchi into the sauce in step 6.

## BUST OUT

- Medium pot
- Large pan
- Strainer
- Kosher salt
- Black pepper
- Butter (2 TBSP | 4 TBSP)  
Contains: Milk

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### 1 PREP

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



### 2 TOAST & SEASON

- 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 just fragrant, 30 seconds.
- Turn off heat; transfer to a plate and season with **salt** and **pepper**. 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  $\frac{1}{3}$  **cup water** ( $\frac{1}{2}$  cup for 4), **stock concentrate**, and **cream cheese**. Bring to a simmer, 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. If needed, add a **splash or two of water**. 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.