



# Bacon Gnocchi

with a Chestnut Mushroom Sauce

N° 11

**FAMILY** Hands on Time: 10 Minutes • Total Time: 30 Minutes • 1.5 of your 5 a day



Echalion Shallot



Garlic Clove



Chestnut Mushrooms



Broccoli



Gnocchi



Bacon Lardons



Half Fat  
Crème Fraîche



Italian Style Grated  
Hard Cheese

## Before you start

Our fruit, veggies and herbs need a wash before you use them!

### Basic cooking tools you will need:

Large Saucepan, Fine Grater (or Garlic Press), Colander, Large Frying Pan, some Baking Paper, a Baking Tray and Measuring Jug.

### Ingredients

	2P	3P	4P
Echalion Shallot**	1	2	2
Garlic Clove**	1	2	2
Chestnut Mushrooms**	1 small punnet	1 large punnet	2 small punnets
Broccoli**	1	1	2
Gnocchi <b>13</b>	350g	500g	700g
Bacon Lardons**	60g	90g	120g
Water for the Sauce*	100ml	150ml	200ml
Half Fat Crème Fraîche <b>7</b> **	100g	150g	200g
Italian Style Grated Hard Cheese <b>7</b> <b>8</b> **	½ pack	¾ pack	1 pack

\*Not Included \*\* Store in the Fridge

### Nutrition

	Per serving	Per 100g
for uncooked ingredients	546g	100g
Energy (kJ/kcal)	2287 /547	419 /100
Fat (g)	18	3
Sat. Fat (g)	10	2
Carbohydrate (g)	68	13
Sugars (g)	6	1
Protein (g)	24	4
Salt (g)	2.19	0.40

Nutrition for uncooked ingredients based on 2 person recipe.

### Allergens

7) Milk 8) Egg 13) Gluten

Wash your hands before and after handling ingredients.

Wash fruit, vegetables and herbs; but not meat! Use different chopping boards and utensils for raw and ready-to-eat foods or wash these thoroughly in-between uses.

Boxes and ingredients are packed in facilities that handles Peanut, Nuts, Sesame, Fish, Crustaceans, Milk, Egg, Mustard, Celery, Soya, Gluten and Sulphites.

### Contact

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## 1. Prep Time!

Put a large saucepan of **water** with ½ tsp of **salt** on to boil for the **broccoli**. Halve, peel and chop the **shallot** into small pieces. Peel and grate the **garlic** (or use a garlic press). Thinly slice the **mushrooms**. Chop the **broccoli** into florets (like small trees!)



## 4. Start the Sauce

Heat another splash of **oil** in your now empty frying pan over high heat. Add the **shallot** and **bacon lardons** and cook, stirring, until the **bacon lardons** have browned and the **shallot** is soft, 3-4 mins. **IMPORTANT:** Cook the **bacon lardons** throughout. Add the **mushrooms** and fry until they are soft and browned, 5-6 mins. Finally, add the **garlic**, stir together and cook for 1 minute more.



## 2. Cook the Broccoli

Add the **broccoli** to the boiling **water** and simmer until just cooked, 3-4 mins. Once cooked, drain in a colander and keep to the side. **TIP:** Don't worry about it going cold, it will be warmed up in the sauce later!



## 5. Finish the Sauce

Add the **water** (see ingredients for amount) to your frying pan and season with **pepper**. Allow to simmer over medium heat until the **water** has reduced, 8-10 mins. Once reduced, stir the **crème fraîche** into the **sauce**. Add the **gnocchi** and **broccoli** to the pan and gently mix to combine. Continue to cook until everything is piping hot, 1-2 more mins, stirring regularly. **TIP:** Add another splash of water if it looks too thick!



## 3. Pan-Fry the Gnocchi

Meanwhile, heat a glug of **oil** in a frying pan over medium-high heat. Once hot, add the **gnocchi** (see ingredients for amount) and fry until crispy around the edges, 8-10 mins. **TIP:** Cook the **gnocchi** in batches if your frying pan is not big enough to cook it all in a single layer (you want it brown and crispy). Once cooked, transfer the **gnocchi** to a bowl and set to one side. Keep the pan!



## 6. Dish up!

Taste for seasoning and add more **salt** and **pepper** if necessary. Divide the **gnocchi** between your bowls and sprinkle over the **hard Italian style cheese**.

Enjoy!