



# MUSHROOM LOVER'S GNOCCHI

with Garlicky Panko & Parmesan

## INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz  
Button  
Mushrooms



2 | 2  
Scallions



4 oz | 8 oz  
Grape  
Tomatoes



¼ Cup | ½ Cup  
Panko  
Breadcrumbs  
Contains: Wheat



1 tsp | 2 tsp  
Garlic  
Powder



1 | 2  
Mushroom Stock  
Concentrate



4 TBSP | 8 TBSP  
Cream  
Cheese  
Contains: Milk



¼ Cup | ½ Cup  
Parmesan  
Cheese  
Contains: Milk



2 g | 2 g  
Truffle  
Zest



8.8 oz | 17.6 oz  
Mushroom  
Gnocchi  
Contains: Wheat



## 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  
Ranch Steak

Calories: 820



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 620



HELLO

## MUSHROOM LOVER'S GNOCCHI

A combo of mushroom gnocchi, button mushrooms, mushroom stock concentrate, and truffle zest makes this dish an umami explosion.

### BEST OF THE ZEST

Left with any extra truffle zest? Lucky you! Try stirring it into mayo for a decadent sandwich spread or sprinkling it over popcorn for a luxurious upgrade.

### BUST OUT

- Medium pot
- Large pan
- Small bowl
- Strainer
- Kosher salt
- Black pepper
- Cooking oil (2 tsp | 2 tsp)
- Butter (3 TBSP | 6 TBSP)  
Contains: Milk
- Paper towels
- Large pan
- Cooking oil (1 tsp | 1 tsp)

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\*Steak is fully cooked when internal temperature reaches 145°.



### 1 PREP

- Bring a medium pot of **salted water** to a boil. **Wash and dry produce.**
- Trim and quarter **mushrooms**. Trim and thinly slice **scallions**, separating whites from greens. Quarter **tomatoes**.



### 4 COOK GNOCCHI

- Once mushrooms are browned and tender, add **gnocchi** to pot of boiling water. Cook until tender, 3-4 minutes. Drain.



### 2 TOAST PANKO

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

- Pat **steak\*** dry with paper towels; season all over with **salt** and **pepper**. Heat a **drizzle of oil** in pan used for panko over medium-high heat. Add steak and cook to desired doneness, 3-5 minutes per side. Transfer to a cutting board to rest; wipe out pan.



### 5 MAKE SAUCE

- Stir **1 TBSP butter** (2 TBSP for 4 servings), **scallion whites**, and **remaining garlic powder** into pan with **mushrooms**. Cook, stirring, until fragrant, 30 seconds.
- Stir in **1/3 cup water** (1/2 cup for 4), **stock concentrate**, **cream cheese**, and **half the Parmesan** (save the rest for serving). Cook, stirring, until combined and creamy, 2-3 minutes. Turn off heat.
- Stir in **tomatoes**, another **1 TBSP butter** (2 TBSP for 4), and **truffle zest** to taste. Season with **salt** and **pepper**.



### 3 COOK MUSHROOMS

- Heat a **large drizzle of oil** in same pan over medium-high heat. Add **mushrooms** and a **pinch of salt**. Cook, stirring occasionally, until browned and tender, 5-7 minutes.
- Reduce heat to medium.



### 6 FINISH & SERVE

- Stir drained **gnocchi** into pan with **sauce** until thoroughly coated, adding **water** a splash at a time as needed.
- Divide between bowls; top with **scallion greens** and **remaining Parmesan**. Sprinkle with as much **garlicky panko** as you like and serve.
- Thinly slice **steak** crosswise; serve atop bowls before garnishing.

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