



TRIPLE MUSHROOM TRUFFLE GNOCCHI

with Philadelphia Cream Cheese, Garlicky Panko & Parmesan

INGREDIENTS

2 PERSON | 4 PERSON



8 oz | 16 oz
Button Mushrooms



2 | 2
Scallions



1 | 2
Roma Tomato



1/2 Cup | 1/2 Cup
Panko
Breadcrumbs
Contains: Wheat



1 tsp | 2 tsp
Garlic Powder



1 | 2
Mushroom Stock
Concentrate



4 TBSP | 8 TBSP
Philadelphia Cream
Cheese
Contains: Milk



1/2 Cup | 1/2 Cup
Parmesan Cheese
Contains: Milk



2 g | 2 g
Truffle Zest



8.8 oz | 17.6 oz
Gnocchi
Contains: Wheat

HELLO

TRIPLE MUSHROOM

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



PREP: 10 MIN | COOK: 20 MIN | CALORIES: 640



PHILADELPHIA CREAM CHEESE

Transform your recipe with the rich, creamy taste of Philadelphia. Made with only the freshest milk and cream.



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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 snack upgrade.

BUST OUT

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

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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. Dice **tomato**.



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.



3 COOK MUSHROOMS

- Heat a **large drizzle of olive 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.



4 COOK GNOCCHI

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



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 **½ cup water** (½ cup for 4), **stock concentrate**, **Philadelphia 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 **tomato**, another **1 TBSP butter** (2 TBSP for 4), and **truffle zest** to taste. Season with **salt** and **pepper**.



6 FINISH & SERVE

- Stir drained **gnocchi** into pan with **sauce** until thoroughly coated. **TIP: If needed, add water a splash at a time until gnocchi is coated in a creamy sauce.**
- Divide between bowls; top with **scallion greens** and **remaining Parmesan**. Sprinkle with as much **garlicky panko** as you like and serve.

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