



Pumpkin Truffle Gnocchi

with Crispy Sage Leaves & Rocket, Spinach & Almond Salad

Grab your Meal Kit
with this symbol



Zucchini



Peeled & Chopped
Pumpkin



Garlic



Sage



Flaked Almonds



Gnocchi



Light Cooking
Cream



Grated Parmesan
Cheese



Spinach &
Rocket Mix



Truffle Oil

Hands-on: **20-30** mins
Ready in: **30-40** mins

Picture pillowy bundles of gnocchi smothered in a cheesy creamy sauce with sweet roasted veggies and drizzled with truffle oil. Now, if that hasn't got your mouth watering, just wait until you tuck into the real thing.

Pantry items

Olive Oil, Balsamic Vinegar

Before you start

Our fruit and veggies need a little wash first!

You will need

Oven tray lined with baking paper

Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
zucchini	1	2
peeled & chopped pumpkin	1 packet (200g)	1 packet (400g)
garlic	2 cloves	4 cloves
sage	1 bunch	1 bunch
flaked almonds	1 packet	2 packets
gnocchi	1 packet	2 packets
light cooking cream	1 packet (150ml)	2 packets (300ml)
grated Parmesan cheese	1 packet (30g)	2 packets (60g)
balsamic vinegar*	½ tsp	1 tsp
spinach & rocket mix	1 bag (30g)	1 bag (60g)
truffle oil	½ bottle	1 bottle

*Pantry Items

Nutrition

	Per Serving	Per 100g
Energy (kJ)	3390kJ (811Cal)	568kJ (136Cal)
Protein (g)	24.8g	4.2g
Fat, total (g)	36.5g	6.1g
- saturated (g)	15.9g	2.7g
Carbohydrate (g)	96.3g	16.1g
- sugars (g)	9.7g	1.6g
Sodium (g)	1590mg	265mg

Allergens

For allergens and ingredient information, visit [HelloFresh.com.au/foodinfo](https://www.hellofresh.com.au/foodinfo)



1. Roast the veggies

Preheat the oven to **220°C/200°C fan-forced**. Cut the **zucchini** into 2cm half-moons. Place the **zucchini** and **peeled & chopped pumpkin** on an oven tray lined with baking paper. **Drizzle** with **olive oil** and season with a **good pinch of salt** and **pepper**. Spread in a single layer and roast until tender, **20-25 minutes**.



2. Get prepped

While the veggies are roasting, finely chop the **garlic** (or use a garlic press). Pick the **sage** leaves. Heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast, tossing occasionally, until golden, **2-3 minutes**. Transfer to a plate. Return the frying pan to a medium-high heat with a **generous drizzle of olive oil**. When the oil is hot, add the **sage** leaves and cook until crispy, **1 minute** each side. Transfer to a plate lined with paper towel.



3. Fry the gnocchi

Return the frying pan to a medium-high heat. Add **1/2 the gnocchi** to the pan in a single layer and fry, tossing occasionally, until golden, **6-8 minutes**. Transfer to a plate lined with paper towel and repeat with the **remaining gnocchi**. Season with a **pinch of salt** and **pepper**.

TIP: If the gnocchi doesn't fit in a single layer, fry in batches so it becomes golden! Add more olive oil if the gnocchi sticks to the pan.



4. Make it saucy

Return the **gnocchi** to the pan and add the **garlic**. Cook, stirring, until fragrant, **1 minute**. Remove from the heat, add the **light cooking cream** and **grated Parmesan cheese** (save some for garnish!) and stir until thickened slightly.



5. Make the salad

In a medium bowl, combine a **small drizzle** of **olive oil**, the **balsamic vinegar** and a **pinch of salt** and **pepper**. Add the **spinach & rocket mix** and toss to coat. Sprinkle with the toasted almonds.



6. Serve up

Gently stir the roasted vegetables through the gnocchi. Divide between bowls and drizzle with the **truffle oil** (see ingredients list). Sprinkle with the remaining Parmesan cheese and the crispy sage leaves. Serve with the spinach and rocket salad.

TIP: Truffle has a strong flavour – if you're not a fan, serve the gnocchi without it.

Enjoy!