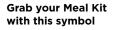


Pumpkin Truffle Gnocchi

with Crispy Sage Leaves & Rocket, Spinach & Almond Salad















Flaked Almonds



Light Cooking Cream

Grated Parmesan Cheese



Rocket Mix

Spinach &

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**



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!