



# 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 golden nuggets 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

Remember to wash your hands for 20 seconds before you get cooking. You'll also need to give your fruit and veggies a wash.

## 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	2 packets
balsamic vinegar*	½ tsp	1 tsp
spinach & rocket mix	1 bag (30g)	1 bag (60g)
truffle oil	drizzle	drizzle

\*Pantry Items

## Nutrition

	Per Serving	Per 100g
Energy (kJ)	3333kJ (796Cal)	549kJ (131Cal)
Protein (g)	24.6g	4.1g
Fat, total (g)	35.8g	5.9g
- saturated (g)	15.5g	2.6g
Carbohydrate (g)	93.7g	15.4g
- sugars (g)	10.1g	1.7g
Sodium (mg)	1584mg	261mg

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.com.au/foodinfo](https://hellofresh.com.au/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

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 **salt** and **pepper**. Toss to combine. Spread in a single layer and roast until tender, **20-25 minutes**.

2



## Get prepped

While the veggies are roasting, finely chop the **garlic**. Pick the **sage** leaves. Heat a large frying pan over a medium-high heat. Add the **flaked almonds** and toast until golden, **2-3 minutes**. Transfer to a plate. Return the frying pan with a generous drizzle of **olive oil** to a medium-high heat. 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. Fry the **gnocchi** in a single layer, in batches, tossing occasionally, until golden, **6-8 minutes**. Season with a pinch of **salt** and **pepper**. Transfer to a plate lined with paper towel.

**TIP:** Add more olive oil if the gnocchi sticks to the pan.

4



## Make the sauce

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** (reserve some for garnish!) and stir until thickened slightly.

5



## Make the salad

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

6



## Serve up

Gently stir the roasted veggies through the gnocchi mixture. Divide between bowls and drizzle with a little **truffle oil**. Garnish the gnocchi with the reserved grated Parmesan cheese and crispy sage leaves. Serve with the spinach, rocket and almond salad and sprinkle over the toasted almonds.

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

## Enjoy!