



Gnocchi and Red Pepper Cream

WITH PARMESAN CHEESE AND GARLIC BREAD

Express



Prep & Cook Time

20-30 MIN

Cook Within

4 DAYS

You Will Need

Olive Oil, Pepper, Cooking Spray

Medium Non-Stick Pan, Baking Sheet

Difficulty Level

INTERMEDIATE

Spice Level

MEDIUM

Ingredients

- 1 Shallot
- 2 oz. Cream Cheese
- 2 tsp. Mirepoix Broth Concentrate
- 1 oz. Grated Parmesan Cheese
- 12 oz. Gnocchi
- .8 oz. Tuscan Herb Butter
- 3 oz. Peas
- 1 Red Bell Pepper
- 1 Garlic Butter Baguette
- **Customize It Options**
- 10 oz. Diced Chicken Thighs
- 8 oz. Shrimp
- 8 oz. Patagonian Petite Scallops

Minimum Internal Protein Temperature

145°	Steak	Pork	Lamb	Seafood
160°	Ground Beef	Ground Pork	Impossible Burger	
165°	Chicken		Ground Turkey	

Rest steak or pork after cooking, 3 minutes.

View nutritional information at www.homechef.com/31622

*Nutrition & allergen information varies based on menu selection and ingredient availability. Review protein and meal labels for updated information.

Processed in a facility that also processes peanut, tree nut, sesame, wheat, egg, soy, milk, fish, and shellfish ingredients.

If you received different ingredients, we may have sent a substitute. Not to worry! Check your email for updated instructions.

Before You Cook

All cook times are approximate based on testing.

- Wash hands thoroughly with soap and warm water before cooking and after handling raw meat or seafood
- Remove all produce from any packaging or constraints, then thoroughly rinse and pat dry
- Turn oven on to **400 degrees**. Let preheat, at least 10 minutes
- Set **cream cheese** on counter to soften
- Prepare a baking sheet with foil and cooking spray

Customize It Instructions

- Meatlovers! If using protein, cook in a medium non-stick pan over medium heat with 1 tsp. olive oil. If using **diced chicken thighs**, pat dry. Stir occasionally until chicken reaches minimum internal temperature, 5-7 minutes. *Don't worry about trimming. Excess fat will render while cooking and add flavor.* If using **petite scallops**, pat dry. Let oil in pan heat, 3 minutes. After 3 minutes, cook undisturbed, 90 seconds. After 90 seconds, stir occasionally until scallops reach minimum internal temperature, 60-90 seconds. *Scallops will vary in amount as they are portioned by weight. Don't worry, the sweet flavor and tender texture will be the same.* If using **shrimp**, pat dry. Cook until pink and shrimp reach minimum internal temperature, 2-3 minutes per side. Add protein to meal as desired.



1. Prepare the Ingredients

- Stem, seed, remove ribs, and cut **bell pepper** into 1" dice.
- Peel and mince **shallot**.



2. Toast the Garlic Bread

- Place **garlic bread** on prepared baking sheet.
- Toast in hot oven until heated through, 10-12 minutes.
- While garlic bread toasts, continue recipe.



3. Cook the Gnocchi

- Line a plate with a paper towel. Place a medium non-stick pan over medium heat and add 1 Tbsp. **olive oil**.
- Add **gnocchi** to hot pan and stir occasionally until tender and golden-brown, 5-7 minutes.
- Remove from burner. Transfer gnocchi to towel-lined plate. Reserve pan; no need to wipe clean.



4. Add Sauce and Gnocchi and Finish Dish

- Return pan used to cook gnocchi to medium-high heat and add 1 tsp. **olive oil**. Add **bell peppers** and **shallots** to hot pan. Stir occasionally until shallots are softened, 3-5 minutes.
- Stir in 1/3 cup **water**, **peas**, **mirepoix base**, **butter** (to taste), softened **cream cheese**, and a pinch of **pepper**. Bring to a simmer.
- Once simmering, stir occasionally until peas are heated through and sauce is thick and creamy, 1-2 minutes.
- Gently stir in **gnocchi** until coated. *If sauce is too thick, add additional water, 1 Tbsp. at a time, until desired consistency is reached.* Remove from burner. Plate dish as pictured on front of card, garnishing gnocchi with **Parmesan**. Bon appétit!