



NUTRITION per serving 64g carbohydrates 63g fat 39g protein 1935mg sodium | soy-free



Calories
994



Prep & Cook Time
25-35 min.



Cook Within
6 days



Difficulty
Easy



Spice Level
Not Spicy

IN YOUR BOX

3 Parsley Sprigs
2 Garlic Cloves
1 oz. Smoked Almonds
5 oz. Frozen Peas
6 Bacon Strips
17 ½ oz. Package Fresh Gnocchi
12 oz. Canned Evaporated Whole Milk
1 ½ oz. Shaved Parmesan
⅔ oz. Butter

IN YOUR KITCHEN

Olive Oil
Salt
Pepper
Medium Pot
Colander
Medium Pan

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HOME CHEF

STAFF PICK

Smoky Gnocchi Carbonara

with Parmesan and almonds

BEFORE YOU COOK

- Take a minute to read through the recipe before you start—we promise it will be time well spent!
- Bring a **medium** pot of **lightly salted water** to a boil
- Place a colander in the sink
- Thoroughly rinse produce and pat dry

WHILE YOU COOK

- **Salt** refers to **kosher salt** in this recipe—it has bigger grains and is easier to pinch than table salt, allowing more control over flavor. If using regular table salt, reduce measured amounts by half.
- After cooking **bacon** remember to reserve 1 Tbsp. of **drippings**. Make sure you dispose of the rest carefully: never down the sink!
- **Heads up!** Shaved **parmesan** is used twice in this recipe. Once in the **sauce** and remaining as a **garnish**.
- The **sauce** may appear thin at first. Don't worry! It will tighten up once it slightly cools.

FROM THE CHEF

Be sure to drain gnocchi from boiling water as soon as they float to the surface.

Did you know...

Carbonara refers to pasta preparations (usually spaghetti) tossed with egg, bacon, Parmesan, and black pepper. It's name (referring to charcoal burners) and hearty preparation contribute to a theory that it was invented to feed hungry coal workers in Italy.



1

Prepare the Ingredients

Mince **parsley**, both stems and leaves. Mince **garlic**. Coarsely chop **smoked almonds**. Rinse **peas** under warm water if still frozen. On a separate cutting board, slice **bacon** across its length into $\frac{1}{3}$ " wide pieces.



4

Toss the Pasta

Add **gnocchi** to pan containing **sauce** and toss until gnocchi is completely coated.



2

Cook the Gnocchi

Once water is boiling, add **gnocchi** to pot and cook 2-3 minutes until gnocchi begin to float. Drain in colander and rinse under cold water to stop cooking process. Place back in pot and toss with 2 tsp. **olive oil** to prevent from sticking together. Set aside.



5

Plate the Dish

Place tossed **pasta** in plate or bowl. Garnish with **parsley**, **bacon**, remaining shaved **Parmesan**, and **almonds**.



3

Make the Sauce

Line a plate with a paper towel. Place a medium pan over medium heat. Add **diced bacon** and cook 8-10 minutes, or until bacon is crispy. Transfer cooked bacon to towel-lined plate and pour off all but 2 tsp. of **bacon drippings** from pan. Add **garlic** to pan and cook 30 seconds. Add **evaporated milk** and bring to a boil. Once boiling, cook 2 minutes, while stirring until slightly thickened. Add **peas** and half the **Parmesan** and cook 1 minute, or until sauce is slightly thickened. Remove from heat and swirl in **butter**. Season with $\frac{1}{4}$ tsp. **salt** and a pinch of **pepper**.