



In your box

- 1 oz. Grated Parmesan
- 6 oz. Cremini Mushrooms
- ½ fl. oz. Truffle Oil
- 12 oz. Precooked Gnocchi
- 2 oz. Baby Spinach
- .24 oz. Parmesan Cheese Crisps
- 1 oz. Light Cream Cheese
- 1 oz. Sour Cream

Customize It Options

- 8 oz. Bacon—Double Portion
- 10 oz. USDA Choice Sliced Flank Steak
- 14 oz. Diced Chicken Thighs

*Contains: milk, wheat

You will need

- Olive Oil, Salt, Pepper
- Large Non-Stick Pan



Creamy Mushroom Truffle Gnocchi

with baby spinach and Parmesan cheese

NUTRITION per serving—Calories: 591, Carbohydrates: 64g, Fat: 30g, Protein: 18g, Sodium: 1581mg.

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

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

Prep & Cook Time

25-35 min.

Cook Within

7 days

Difficulty Level

Easy

Spice Level

Not Spicy

👑 Before you cook

Take a minute to read through the recipe before you start—we promise it will be time well spent!

- If using fresh produce, thoroughly rinse and pat dry
- Ingredient(s) used more than once: **Parmesan**

Customize It Instructions

- Meat lovers! If using proteins, add to pasta after cooking. If using **steak strips**, Separate steak strips into a single layer and pat dry. Season with a pinch of salt and pepper. Place a large non-stick pan over medium-high heat. Add 2 tsp. **olive oil** add steak strips to hot pan. Stir occasionally until no pink remains, 4-6 minutes. If using **bacon**, line a plate with a paper towel. Place a medium non-stick pan over medium heat and add bacon to hot pan. Flip occasionally until crisp, 6-8 minutes. Transfer to towel-lined plate to remove excess oil. If using **diced chicken**, pat dry and season with a pinch of **salt** and **pepper**. Place a medium non-stick pan over medium-high heat and add 2 tsp. **olive oil**. Add diced chicken to hot pan and stir occasionally until chicken browns and reaches a minimum internal temperature of 165 degrees, 5-7 minutes.

Minimum Internal Temperature

Steak 145° | Chicken 165° | Pork 145° | Salmon 145° | Shrimp 145°



1

Cook the Gnocchi

- Place a large non-stick pan over medium-high heat and add 4 tsp. **olive oil**.
- Add **gnocchi** to hot pan. Stir occasionally until golden brown, 6-8 minutes.
- Transfer gnocchi to a plate. Reserve pan; no need to wipe clean.



2

Cook the Mushrooms

- Cut **mushrooms** into ¼" slices.
- Return pan used to cook gnocchi to medium-high heat and add 2 tsp. **olive oil**.
- Add mushrooms and a pinch of **salt** to hot pan and stir occasionally until browned, 4-6 minutes.



3

Start the Sauce

- Stir in ¼ cup **water**, **spinach**, **cream cheese**, **sour cream**, ¼ tsp. **salt**, and a pinch of **pepper** to pan. Bring to a simmer.
- Once simmering, stir constantly until spinach wilts and sauce thickens slightly, 1-2 minutes.
- If too thick, add **water**, 1 Tbsp. at a time, until desired consistency is reached.



4

Finish the Sauce

- Stir **gnocchi**, half the **Parmesan** (reserve remaining for garnish), and a pinch of **salt** and **pepper** into pan until combined.
- Remove from burner. Add a drizzle of **truffle oil** and stir. Taste, and add more if desired.



5

Finish the Dish

- Crush **Parmesan** crisps.
- Plate dish as pictured on front of card, garnishing with crushed **Parmesan** crisps and remaining **Parmesan**. Bon appétit!