

Quick Creamy Truffle Mushroom Gnocchi

This luxurious gnocchi and mushroom sauce comes together in under 20 mins!

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Cals 807 • Prot 24 • Carbs 92 • Fat 37

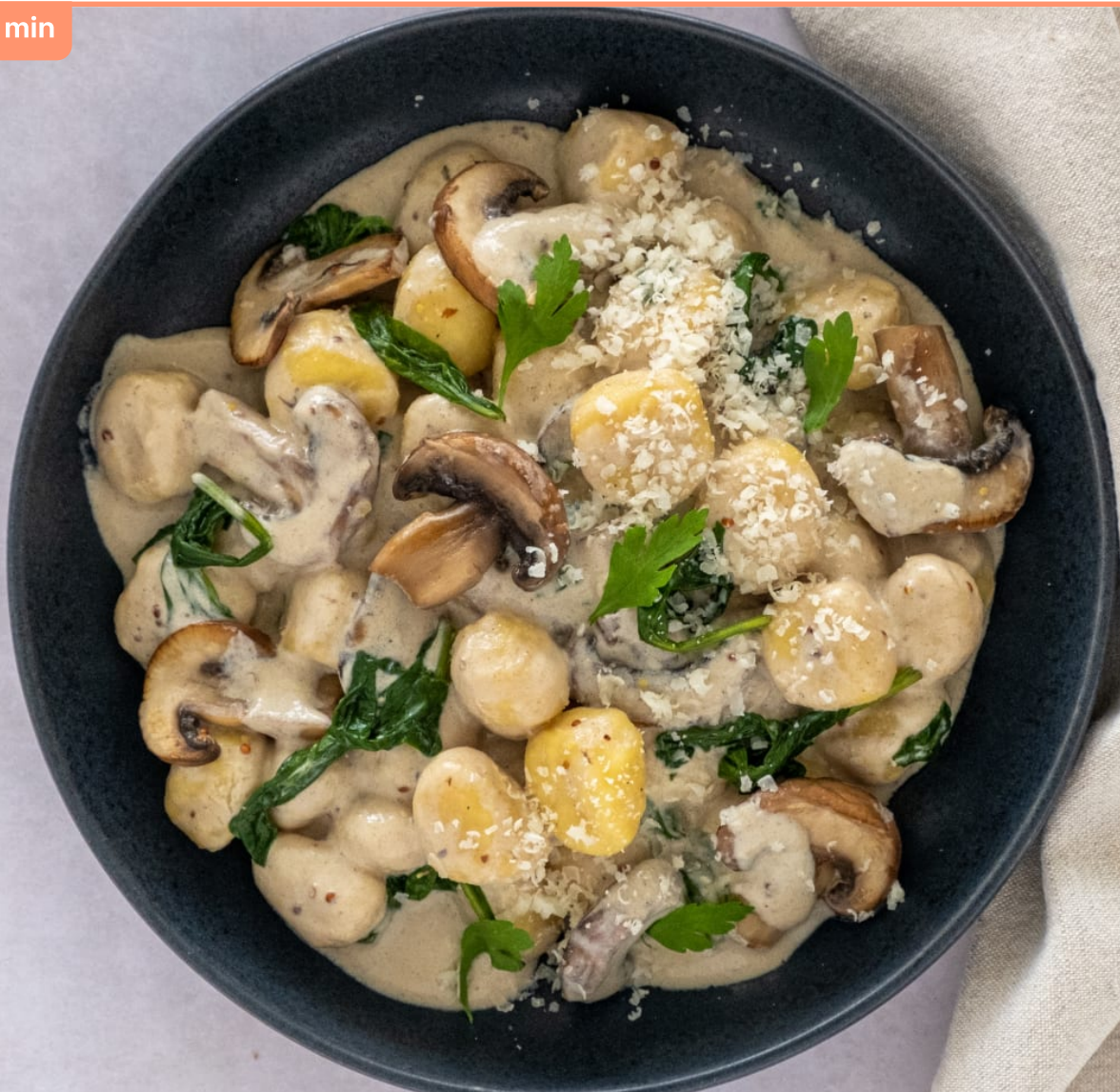
Vegetarian • Quick Prep

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⚡ prep: 5 min

🕒 cook: 20 min

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Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Mushroom sauce	2 ppl	3 ppl	4 ppl	
Chestnut mushrooms	250	500	500	Grams
Parmesan 4*	30	45	60	Grams
Olive oil	1	1	2	Tbsp
Salt	0.5	1	1	Tsp
Wholegrain mustard 13*	15	22	30	Grams
Garlic onion powder	4	4	8	Grams
Cooking cream 4*	200	200	400	ML
Mushroom stock cube	0.5	1	1	Piece
Water	200	300	400	ML
Gnocchi 4*, 5*, 9*, 10*	500	500	1000	Grams
Baby spinach	40	60	90	Grams
Truffle oil	15	22	30	ML

Allergens

*4 Milk, *13 Mustard, *5 Eggs, *9 Soya, *10 Wheat

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information

Per Serving*

Energy (kJ/kcal)	3384 / 807
Fat (g)	37.4
of which saturates (g)	20.7
Carbohydrate (g)	92
of which sugars (g)	5.1
Fiber (g)	5.4
Protein (g)	24
Salt (g)	2.7

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Prep

Clean the **mushrooms** with a cloth, knife or brush (don't wash them with water). Tear or roughly chop them. Grate the **Parmesan**.



2 Fry

Heat a non-stick pan over a medium-high heat with a drizzle of **oil**. Once hot, add the **mushrooms** with a pinch of **salt** and fry for 5 min.



3 Simmer

Add the **mustard, garlic onion powder, cooking cream, {0.5/1/1} mushroom stock cube, measured water** and **gnocchi**. Simmer for 3-5 min or until the **gnocchi** is cooked through.



4 Add spinach

Add the **baby spinach** and **Parmesan** (save some for the garnish). Simmer for 1 final min. Add a splash of **water** if the sauce looks too thick!



5 Serve

Remove the pan from the heat. Drizzle the **truffle oil** over the **gnocchi** and toss. Serve immediately and top with the remaining **Parmesan**.

Tip! Pouring the truffle oil over the top at the end helps retain its unique flavour! It can be a strong taste for some, so go easy.