



Pan-Seared Gnocchi "Pierogi"

with Cabbage & Sautéed Onions



30-40min



2 Servings

We combined the best elements from two of our most favorite comfort foods—cheese pierogi and gnocchi! A robust bowl of sweet sautéed onions and mushrooms are tossed with wilted cabbage, toasted panko, and crisp gnocchi to represent a deconstructed twist on the classic pierogi. It's all served with a dollop of sour cream and dill for a fresh, tangy finish.

What we send

- 1 medium red onion
- 4 oz mushrooms
- ¾ oz piece Parmesan ⁷
- 12 oz cabbage (use half)
- 1 oz panko ^{1,6}
- ¼ oz smoked paprika (use ½ tsp)
- ¼ oz fresh dill
- 2 oz sour cream ⁷
- 1 pkg gnocchi ^{1,17}

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet

Read through the whole recipe before you start. Rinse and dry all produce before using. Weights may vary slightly.

For recipes containing garlic, you'll find one head of garlic in your box.

We recommend you use coarse kosher salt stored in a container that allows you to grab it with your fingertips, or scoop with measuring spoon.

Allergens

Wheat (1), Soy (6), Milk (7), Sulphites (17). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 750kcal, Fat 30g, Carbs 106g, Proteins 17g



1. Prep ingredients

Halve, peel, and thinly slice **1½ cups onion**. Wipe **mushrooms** clean, if necessary, then thinly slice. Finely grate **Parmesan**. Halve **cabbage**, remove and discard core; slice half of the cabbage crosswise into ½-inch thick ribbons (save remaining half for own use).



4. Cook cabbage

Add **cabbage** to skillet with **onions** and **mushrooms**; cook, stirring occasionally, until cabbage is slightly softened and lightly golden, about 2 minutes. Add **¼ cup water**; cover and reduce heat to medium. Cook until cabbage is tender and deeply golden, 4-5 minutes. Transfer to a bowl; cover to keep warm. Wipe out skillet.



2. Toast panko

In a small bowl, combine **panko**, **½ teaspoon of the smoked paprika** and **1 teaspoon oil**; season with **salt** and **pepper** then rub together to blend. Heat a medium skillet over medium-high. Add **panko mixture** and cook, stirring, until toasted, 1-2 minutes. Transfer back to bowl.



5. Pan-fry gnocchi

Gently separate **any gnocchi** that are stuck together. Heat **2 tablespoons oil** in same skillet over medium-high until shimmering. Carefully add gnocchi to pan in a nearly even layer. Cook, without stirring, until well browned and crisp on one side, 3-4 minutes.



3. Sauté onions & mushrooms

Heat **1 tablespoon oil** in same skillet over medium-high. Add **onions** and **mushrooms**; season with **salt** and **pepper**. Cook, stirring, until softened and golden, 2-3 minutes. Coarsely chop **2 teaspoons dill fronds and tender stems** together. Transfer to a small bowl; whisk in **sour cream** and **1½ tablespoons water**. Season with **salt**; reserve for step 6.



6. Finish & serve

Remove skillet from heat; add **onions**, **mushrooms**, and **cabbage and any juices** to gnocchi. Stir to combine. Spoon **gnocchi and vegetables** into bowls. Lightly drizzle with **oil**. Drizzle **dill cream** on top. Sprinkle with **half of the toasted panko** and **some of the Parmesan**. Pass the **remaining cheese and panko** at the table. Enjoy!