



Pan-Fried 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 mix of sautéed onions, mushrooms, wilted cabbage, toasted panko, and crisp gnocchi represents our deconstructed twist on the classic dumplings. It's all served with drizzles of dill-sour cream, for a fresh, tangy finish.

What we send

- 1 medium red onion
- ½ lb baby bella mushrooms
- ¾ oz piece Parmesan ¹
- 12 oz cabbage (use half)
- 1 oz panko ²
- smoked paprika (use ½ tsp)
- ¼ oz fresh dill
- 2 oz sour cream ¹
- 1 pkg gnocchi ²

What you need

- olive oil
- kosher salt & ground pepper

Tools

- microplane or grater
- medium skillet

Allergens

Milk (1), Wheat (2). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

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



1. Prep ingredients

Halve and peel **onion**; thinly slice 1½ cups. 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 **all of the 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. Toss 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 **remaining cheese and panko** at the table. Enjoy!