

DINNERLY



Saucy Pork Goulash with Potato Gnocchi & Peppers



30min



2 Servings

A big ol' pot of goulash usually takes a big ol' chunk of time out of the day to get ready. After a long day of work/life, we like to dedicate hours to relaxing, not cooking. So, we subbed in ground pork to make for a quick-cooking goulash that's heavy on flavor, light on effort. AND we serve the goulash over pillowy gnocchi. We've got you covered!

WHAT WE SEND

- 1 yellow onion
- 1 bell pepper
- 10 oz pkg ground pork
- ¼ oz paprika
- 17.6 oz gnocchi ¹
- 1 oz sour cream ²

WHAT YOU NEED

- kosher salt & ground pepper
- olive oil
- all-purpose flour ¹
- butter ²

TOOLS

- large saucepan
- medium skillet

ALLERGENS

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

NUTRITION PER SERVING

Calories 800kcal, Fat 23g, Carbs 101g, Protein 44g



1. Prep ingredients

Bring a large saucepan of **salted water** to a boil over high heat.

Halve **onion** and thinly slice. Halve **pepper**, then discard stem and seeds; cut crosswise into thin strips.



2. Brown meat

Heat **1 tablespoon oil** in a medium skillet over medium-high. Add **pork, 1 teaspoon salt**, and **several grinds of pepper**; cook, breaking up meat into smaller pieces, until lightly browned, 4–5 minutes (do not break into fine bits). Use a slotted spoon to transfer meat to a paper-towel lined plate, leaving **fat** in the skillet.



3. Sauté aromatics

To skillet with **fat**, add **onions** and **peppers**; season with **salt** and **pepper**. Cover and cook over medium heat, stirring occasionally, until softened and lightly browned, 5–8 minutes. Return **meat** to skillet and stir to combine. Add **3½ teaspoons paprika** and **1½ tablespoons flour**; cook, stirring, until flour is toasted, about 2 minutes.



4. Make goulash

Add **1½ cups water** and bring to a boil over high, scraping up any browned bits from the bottom of skillet. Partially cover, and simmer over medium heat, stirring occasionally, until **sauce** is thickened and **veggies** are tender, about 10 minutes; season to taste with **salt** and **pepper**.



5. Cook gnocchi

Meanwhile, add **gnocchi** to saucepan with boiling **salted water** and cook, stirring gently, until tender and most of the gnocchi float to the top, 2–3 minutes. Drain and return gnocchi to the saucepan. Stir in **1 tablespoon butter or oil** and **a pinch each of salt and pepper**.

Serve **gnocchi** topped with **goulash**. Dollop **sour cream** over top. Enjoy!



6. Take it to the next level

Chopped fresh dill sprinkled on top and crispy, toasted pumpernickel bread dipped in the sauce is the perfect way to take this already delightful meal right over the top.