



## Gnocchi with Pork Ragu:

Cook a fresh meal with almost no chopping!



under 20min



2 Servings

The only thing more comforting than a hearty bowl of gnocchi is knowing that this 20-minute recipe comes together in a breeze. We cut the prep, thanks to tender pre-cooked pulled pork, which turns into a rich ragu for pillowy potato gnocchi. With a few dollops of ricotta, a sprinkle of Parmesan, and fresh torn basil on top, this dinner is anything but basic.



## What we send

- 4 oz roasted red peppers
- ¾ oz piece Parmesan <sup>7</sup>
- 1 pkg gnocchi <sup>1,17</sup>
- ½ lb pkg pulled pork
- Italian seasoning (use 1 tsp)
- 8 oz can tomato sauce
- 1 container ricotta <sup>7</sup>
- ¼ oz fresh basil

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

### Nutrition per serving

Calories 820kcal, Fat 27g, Carbs 99g, Proteins 49g



### 1. Prep peppers & cheese

Coarsely chop **roasted red peppers**.  
Finely grate **Parmesan**.



### 2. Brown gnocchi

Heat **2 tablespoons oil** in a medium skillet over medium-high. Gently break apart any **gnocchi** that are stuck together and add to skillet in a single layer, overlapping slightly. Cook, without stirring, until well browned and crisp on the bottom, 3-4 minutes. Using a slotted spoon, transfer to a plate.



### 3. Brown & season pork

Transfer **pulled pork** to same skillet. Add **1 teaspoon Italian seasoning** and cook over medium-high heat, without stirring, until pork is well browned on the bottom, about 2 minutes.



### 4. Cook ragu

Add **tomato sauce, peppers**, and **½ cup water** to skillet with **pork**. Bring to a simmer over medium-high heat.



### 5. Finish gnocchi

Stir **gnocchi** and **half of the Parmesan** into **pork ragu**. Cook over medium-high heat, stirring, until gnocchi is warmed through, about 1 minute. Season to taste with **salt** and **pepper**. Remove from heat.



### 6. Serve

Dollop **ricotta** over **gnocchi with pork ragu**, then sprinkle with **remaining Parmesan**. Serve with **basil leaves** torn over top. Enjoy!