



## 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!