



## 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 <sup>7</sup>
- 12 oz cabbage (use half)
- 1 oz panko <sup>1,6</sup>
- ¼ oz smoked paprika (use ½ tsp)
- ¼ oz fresh dill
- 2 oz sour cream <sup>7</sup>
- 1 pkg gnocchi <sup>1,17</sup>

## 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!

Questions about the recipe? Cooking hotline: **866-228-4513** (Mon - Fri 9AM-9PM)

View the recipe online by visiting your account at [marleyspoon.com](https://marleyspoon.com)    **#marthaandmarleyspoon**