






# One-Pan Creamy Mushroom Gnocchi

with Asparagus, Lemon & Thyme Breadcrumbs

2 < OR > 4 SERVINGS

-  12 | 24 oz Gnocchi
-  4 | 8 oz Mushrooms
-  6 | 12 oz Asparagus
-  2 | 4 cloves Garlic
-  1 | 2 bunch Thyme
-  1 | 2 Lemon
-  1/4 | 1/2 cup Cream
-  1 1/2 | 3 Tbsp Mushroom Duxelles
-  1/4 | 1/2 cup Panko Breadcrumbs

## CUSTOMIZED OPTIONS:

-  3 | 6 oz Diced Pancetta
- or**
-  10 | 20 oz Hot Italian Pork Sausage
- or**
-  10 | 20 oz Boneless Chicken Breast Pieces



## Cooking for 4 servings?

Cooking instructions are written for 2 servings. If you're cooking for 4, use larger pots and pans, work in batches when necessary, and double any measurements that are highlighted.

## Getting Started

### COOKING TOOLS

Large High-Sided Pan (*Pot for 4*)  
Knife  
Cutting Board

### FROM YOUR PANTRY

Olive Oil  
Salt  
Pepper

## Chef's Note

### FEATURED INGREDIENT

To conveniently trim asparagus, gently bend each piece with your hands until it naturally breaks where the tender stalk meets the woody stem (this part is tough and chewy, so you'll want to skip it). Work with only one or a few a time, since each will have a slightly different breaking point.



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CONTAINS: SEE INGREDIENT PACKAGING FOR ALLERGEN(S).

    
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## 1. Prepare the ingredients

- ☐ Wash and dry the fresh produce.
- ☐ Pick the **thyme** leaves off the stems; roughly chop the leaves.
- ☐ Thinly slice the **mushrooms**.
- ☐ Snap off and discard the tough, woody stem ends of the **asparagus**; cut into 1-inch pieces (keeping the pointed tips intact).
- ☐ Peel and roughly chop **2 cloves of garlic**.
- ☐ Quarter and deseed the **lemon(s)**.



## 2. Toast the breadcrumbs

- ☐ In a large, high-sided pan (or pot for 4 servings), heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **breadcrumbs** and **chopped thyme**; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until lightly browned and toasted.
- ☐ Transfer to a bowl.
- ☐ Wipe out the pan.



↩ Look for customized instructions before the next step!

## 3. Cook the vegetables

- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **sliced mushrooms** and **asparagus pieces** in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned.
- ☐ Add the **chopped garlic**. Cook, stirring occasionally, 1 to 2 minutes, or until slightly softened.



↩ Look for customized instructions before the next step!

## 4. Finish the gnocchi & serve your dish

- ☐ Carefully add the **gnocchi**, **mushroom duxelles**, and **½ cup of water**. Cook, stirring occasionally, 2 to 3 minutes, or until the water has cooked off and the gnocchi are tender.
- ☐ Add the **cream** (shaking the packet before opening) and **the juice of 2 lemon wedges**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until combined and slightly thickened.
- ☐ Turn off the heat. Taste, then season with salt and pepper if desired.
- ☐ Serve the **finished gnocchi** topped with the **toasted breadcrumbs**. Serve the **remaining lemon wedges** on the side. Enjoy!



## ↩ Customized Steps

### PANCETTA

#### ADDITIONAL STEP:

- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **pancetta**. Cook, stirring occasionally, 4 to 5 minutes, or until lightly browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a paper towel-lined plate.

#### STEP 4:

- ☐ Finish the gnocchi and serve your dish as directed, topping with the **cooked pancetta**.

### SAUSAGE

#### ADDITIONAL STEP:

- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the **sausage**; break the meat apart with a spoon. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring frequently, 4 to 5 minutes, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.

#### STEP 4:

- ☐ Finish the gnocchi and serve your dish as directed, adding the **cooked sausage** with the cream.

### CHICKEN

#### ADDITIONAL STEP:

- ☐ Pat the **chicken** dry with paper towels; season with salt and pepper.
- ☐ In the same pan, heat a drizzle of **olive oil** on medium-high until hot.
- ☐ Add the seasoned chicken in an even layer. Cook, without stirring, 3 to 4 minutes, or until lightly browned. Continue to cook, stirring occasionally, 3 to 4 minutes, or until browned and cooked through.
- ☐ Leaving any browned bits (or fond) in the pan, transfer to a plate.

#### STEP 4:

- ☐ Finish the gnocchi and serve your dish as directed, adding the **cooked chicken** with the cream.



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