

# Tuscan Pork & Gnocchi

with Spinach & Romesco-Tomato Sauce

4 SERVINGS

⌚ 20-30 MINS

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## Ingredients


Customized ingredients



18 oz Ground Pork 

SWAPPED FOR:



16 oz Plant-Based Ground Beyond Beef™ 



¼ cup Mascarpone Cheese



2 Tbsps Tomato Paste



17.6 oz Gnocchi



½ lb Sweet Peppers



¼ cup Grated Parmesan Cheese



1 Tbsp Tuscan Spice Blend<sup>1</sup>



5 oz Baby Spinach



2 cloves Garlic



6 Tbsps Romesco Sauce<sup>2</sup>



¼ tsp Crushed Red Pepper Flakes

## Cook along on the app



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<sup>1</sup> Ground Fennel Seeds, Whole Fennel Seeds, Ground Rosemary & Ground Sage   <sup>2</sup> contains almonds  
\*Ingredients may be replaced and quantities may vary.



## 1 Prepare the ingredients

- Fill a large pot  $\frac{3}{4}$  of the way up with salted water; cover and heat to boiling on high.
- Wash and dry the fresh produce.
- Peel and roughly chop **2 cloves of garlic**.
- Cut off and discard the stems of the **peppers**; remove the cores. Halve lengthwise, then thinly slice crosswise.



This recipe was designed for easier cleanup—no extra prep bowls needed!

## 2 Brown the pork & start the sauce

- In a large pan (nonstick, if you have one), heat a drizzle of **olive oil** on medium-high until hot.
- Add the **pork**, **half the spice blend** (you will have extra), and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently and breaking the meat apart with a spoon, 3 to 4 minutes, or until lightly browned.
- Add the **sliced peppers** and **chopped garlic**; season with salt and pepper. Cook, stirring occasionally, 3 to 4 minutes, or until softened.



## ↩ CUSTOMIZED STEP 2 If you chose Beyond Beef™

- Follow the directions in Step 2, using the **Beyond Beef™** (instead of pork).

## 3 Finish the sauce

- Add the **tomato paste** to the pan. Cook, stirring constantly, 30 seconds to 1 minute, or until thoroughly combined.
- Add  $\frac{1}{2}$  **cup of water** (carefully, as the liquid may splatter); season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until the sauce is slightly thickened and the pork is cooked through.
- Turn off the heat.



## ↩ CUSTOMIZED STEP 3 If you chose Beyond Beef™

- Make the sauce as directed, cooking until the **Beyond Beef™** is cooked through.

## 4 Cook the gnocchi

- Meanwhile, add the **gnocchi** to the pot of boiling water. Cook, stirring occasionally, 2 to 3 minutes, or until the gnocchi float to the top of the pot.
- Reserving **1  $\frac{1}{2}$  cups of the gnocchi cooking water**, drain thoroughly and return to the pot.



## 5 Finish & serve your dish

- To the pot of **cooked gnocchi**, add the **cooked pork and sauce**, **spinach**, and **half the reserved gnocchi cooking water**. Cook on medium-high, stirring constantly, 1 to 2 minutes, or until combined and the spinach is wilted.
- Turn off the heat. Stir in the **mascarpone** and **romesco sauce** until thoroughly combined and the gnocchi are coated (if necessary, gradually add the remaining cooking water to ensure the gnocchi are thoroughly coated).
- Taste, then season with salt and pepper if desired.
- Serve the **finished gnocchi** garnished with the **parmesan**. Enjoy!



## ↩ CUSTOMIZED STEP 5 If you chose Beyond Beef™

- Finish and serve your dish as directed, using the **cooked Beyond Beef™ and sauce** (instead of pork).