

DINNERLY



⚡ FAST

Saucy Pork Goulash with Potato Gnocchi & Peppers

 30-40min  4 Servings

A big ol' pot of goulash usually takes a big ol' chunk of time out of the day to get ready. After a long day of work/life, we like to dedicate hours to relaxing, not cooking. So, we subbed in ground pork to make for a quick cooking goulash that's heavy on flavor, light on effort. AND you know we didn't just use predictable egg noodles...instead we serve the goulash over crispy gnocchi. We've go...

WHAT WE SEND

- yellow onion
- paprika
- red bell pepper
- ground pork

WHAT YOU NEED

- 2 tablespoons butter ⁷
- all-purpose flour ¹
- kosher salt & ground pepper
- olive oil

TOOLS

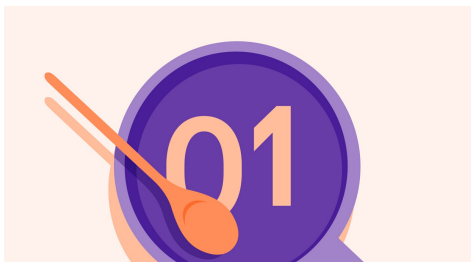
- colander
- large skillet

ALLERGENS

Wheat (1), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

NUTRITION PER SERVING

Energy 670.0kcal, Fat 20.0g, Proteins 33.0g, Carbs 91.0g



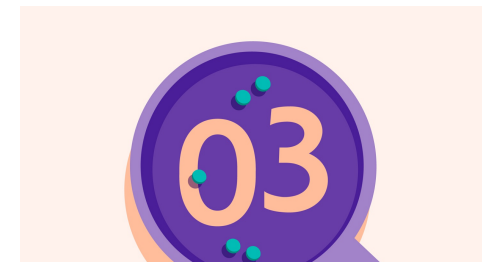
1. Prep ingredients

Halve **onion**, then peel, and thinly slice. Halve **pepper**, remove stems, cores, and seeds and cut into thin strips. Bring a medium pot of **salted water** to a boil. Cover, and keep warm over low.



2. Brown meat

Heat **2 tablespoons oil** in a large skillet over medium-high. Add **pork**, **1½ teaspoons salt**, and **several grinds of pepper** and cook, breaking up meat into bite-size pieces, until lightly browned, 4–5 minutes (do not break into fine bits). Use a slotted spoon to transfer meat to a plate, leaving fat in the skillet.



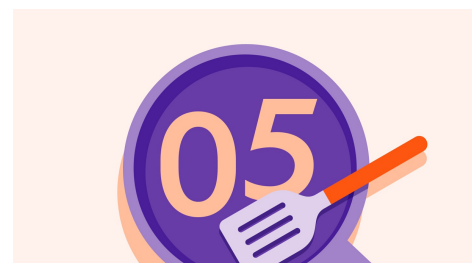
3. Sauté aromatics

Add **onions** and **peppers** to skillet and season with **salt** and **pepper**. Cover, and cook over medium heat, stirring occasionally, until softened and lightly browned, 5–8 minutes. Return **meat** to skillet and stir to combine. Add **paprika** and **2½ tablespoons flour** and cook, stirring, about 2 minutes.



4. Make goulash

Add **2½ cups water** and bring to a boil over high, scraping up bits stuck to the skillet. Partially cover, and simmer over medium heat, stirring occasionally, until **sauce** is thickened and **vegetables** are tender, 10–12 minutes. Season to taste with **salt** and **pepper**.



5. Cook gnocchi

Meanwhile, return pot of water to a boil. Add **gnocchi** and cook, stirring gently, until tender, and most of the gnocchi float to the top, 2–3 minutes. Drain and return to the pot. Stir in **2 tablespoons butter or oil** and **a pinch each salt and pepper**. Spoon **gnocchi** into shallow bowls and top with **goulash**. Dollop **sour cream** on top. Enjoy!



6. Take it to the next level

Chopped fresh dill sprinkled on top and crispy, toasted pumpernickel bread dipped in the sauce is the perfect way to take this already delightful meal right over the top.