



for the  
little ones



omit BACON & BLEND Sauce  
FOR a SMOOTH texture



# BACON & tomato GNOCCHI

Fluffy potato gnocchi tossed in a tomato, bacon, and parmesan sauce, then topped with fresh basil.



20 Minutes



2 Servings



PORK

How did the cooking go? Go to the **My Recipes** tab in your **Profile** and leave a review or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

## FROM YOUR BOX

|             |          |
|-------------|----------|
| BROWN ONION | 1        |
| BACON       | 1 packet |
| ZUCCHINI    | 1        |
| TOMATO SUGO | 1 jar    |
| GNOCCHI     | 400g     |
| FRESH BASIL | 1 packet |

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## COOKING TOOLS

large frypan with lid, saucepan

For a quick gnocchi bake, transfer gnocchi and sauce to an oven dish, top with grated cheese and cook in the oven for 5 minutes until golden! Serve with a side salad.

### Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

**No gluten option** - gnocchi is replaced with GF gnocchi.



### 1. COOK the ONION & BACON

Bring a saucepan of water to a boil (for the gnocchi, see step 4).

Heat a large frypan with **oil** over medium-high heat. Chop **onion** and **bacon**, add to pan as you go. Season with **1 tsp oregano**.



### 2. ADD the ZUCCHINI

While onion and bacon are cooking, peel and finely grate **zucchini** (use to taste). Add to pan.

**tip** We peeled the zucchini to hide it in the sauce, you can roughly grate, dice or slice it if you prefer!



### 3. SIMMER the Sauce

Stir in **tomato sugo** and **1/4 jar water**. Combine well, cover with a lid and simmer for 6-8 minutes over medium heat.

**tip** Add more veggies if you like, such as mushrooms or capsicum!



### 4. BOIL the GNOCCHI

Add **gnocchi** to boiling water and cook for 2-3 minutes or until the gnocchi floats. See next step.



### 5. TOSS GNOCCHI with the Sauce

Remove gnocchi with a slotted spoon and add straight to the sauce. Toss to combine and season with **salt and pepper** if needed.

**tip** If it is easier for you, drain the gnocchi then add it straight to the sauce.



### 6. SERVE at the table

Serve tomato & bacon gnocchi at the table. Top with **basil leaves** to taste.

**tip** Serve with a simple side salad or some veggie sticks if you like!