

FOR the  
Little ONESomit 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 4 Servings PORK

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## FROM YOUR BOX

BROWN ONION	1
BACON	1 packet
ZUCCHINI	1
TOMATO SUGO	1 jar
GNOCCHI	800g
FRESH BASIL	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## COOKING TOOLS

large frypan with lid, large 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 large 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. 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 **1/2 jar water**. Combine well, cover with a lid and simmer for 10 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!