

for the  
little ones

# CREAMY tomato GNOCCHI

Warm & cosy one-pan gnocchi that the kids will love, with sweet cherry tomatoes and creamy sauce. A great dinner for cooler nights!



25 minutes



4 servings



chicken

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## FROM YOUR BOX

BROWN ONION	1
GARLIC CLOVES	2
CHERRY TOMATOES	2 x 200g
BABY SPINACH	60g
CREAM CHEESE	140g
TOMATO PASTE (WITH HERBS)	1 sachet
PRECOOKED CHICKEN	1 packet (250g)
GNOCCHI	700g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## COOKING TOOLS

large saucepan, large frypan

For golden, crispy gnocchi, pan-fry the gnocchi after boiling it in a little **olive oil** for 2–3 minutes until golden. Yum!

### 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. PREPARE the INGREDIENTS

Peel and dice **onion**, crush **garlic**, halve **cherry tomatoes** and slice **baby spinach**. Keep separate.

Bring a large saucepan of water to the boil (for the gnocchi).

**tip** Quarter or chop the tomatoes smaller to hide from the kids!



### 4. FINISH the Sauce

Stir in **spinach** and cooked **chicken** to sauce. Cook for 1–2 minutes until warmed through. Add extra **water** if needed.

**tip** If your kids aren't into spinach, just leave it out and stir it through after serving their portions.



### 2. SAUTE the VEGETABLES

Heat a large pan with **oil** over medium heat. Add the onion, garlic and tomatoes. Cook for 5 minutes until softened. Season with **1 tsp oregano**.

**tip** You can keep some (or all!) of the tomatoes fresh if the kids prefer!



### 5. COOK the GNOCCHI

Add **gnocchi** to boiling water and cook over medium-high heat until the gnocchi floats (about 2 minutes). Remove gnocchi with a slotted spoon and add straight to the sauce.



### 3. SIMMER the Sauce

Add **cream cheese**, **tomato paste** and **1 cup water**. Stir to combine well. Simmer, semi-covered, for 8–10 minutes.



### 6. FINISH AND SERVE

Adjust the seasoning of the gnocchi with **salt and pepper** to taste. Serve at the table.

**tip** Add veggie sticks or a salad to serve on the side. Top with shaved parmesan, fresh basil or chilli flakes for extra flavour.