



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Gnocchi


Sourced from local business iPastai, your gnocchi is made with only top quality semolina, wheat flour and free range eggs. iPastai don't use any artificial colours, flavours or preservatives.



## D2 Creamy Tarragon Gnocchi with Crispy Prosciutto

Soft pillowy gnocchi tossed in a creamy sauce with mushrooms and spinach, topped with crispy prosciutto.

 20 minutes

 2 servings

 Pork

15 April 2022

## Switch it up!

*If you don't have dried tarragon you can flavour the sauce with dried or fresh thyme instead. Add some crushed garlic for added depth of flavour.*

## FROM YOUR BOX

PROSCIUTTO	1 packet
BROWN ONION	1
MUSHROOMS	150g
SOUR CREAM	1 tub
BABY SPINACH	1 bag (60g)
GNOCCHI	1 packet (400g)

## FROM YOUR PANTRY

olive oil, salt, pepper, dried tarragon, 1/2 stock cube (of choice)

## KEY UTENSILS

frypan, large saucepan

## NOTES

If you prefer crispier gnocchi, you can pan fry the gnocchi in a frypan instead. Toss in a frypan until golden. Add 1/4 cup water, cover and cook for 5 minutes or until gnocchi is cooked.

**No gluten option – gnocchi is replaced with gluten-free gnocchi.**



### 1. CRISP THE PROSCIUTTO

Bring a large saucepan of water to boil (for step 4).

Heat a frypan over medium-high heat with **olive oil**. Cook prosciutto (in batches if needed) for 2-3 minutes until crispy. Remove to plate and keep pan on heat.



### 2. SAUTÉ THE VEGETABLES

Slice onion and mushrooms. Add to pan as you go with **1 tsp dried tarragon** and **1/2 tbsp olive oil**. Cook for 5 minutes until softened.



### 3. SIMMER THE SAUCE

Crumble in **1/2 stock cube** and stir in sour cream. Add **1 1/2 cups water**, stir until combined and simmer for 3-4 minutes. Add spinach to wilt. Take off heat.



### 4. COOK THE GNOCCHI

Add gnocchi to boiling water and cook for 2-3 minutes or until they float. Drain.



### 5. ADD THE GNOCCHI

Add gnocchi to sauce and stir to combine. Crumble prosciutto or slice into smaller pieces. Stir 1/2 through gnocchi and season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Divide gnocchi among bowls and garnish with remaining prosciutto.

**How did the cooking go?** We'd love to know – help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to [hello@dinnertwist.com.au](mailto:hello@dinnertwist.com.au)

