

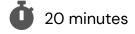




## Creamy Tarragon Gnocchi

### with Crispy Prosciutto

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





2 servings



Pork

# Switch it up!

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

Per serve: PROTEIN TOTAL FAT CARBOHYDRATES 27g 33g 80g

#### 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 it instead. Toss the gnocchi 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 a boil (for step 4, see notes).

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

dried tarragon and cream. Add 1 1/2 cups water, stir until cook for 5 minutes

Cook for 5 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 it into smaller pieces. Stir 1/2 through the gnocchi and season with **salt and pepper** to taste.



#### 6. FINISH AND SERVE

Divide gnocchi among bowls and garnish with remaining prosciutto.

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