



Product Spotlight: Gnocchi

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



Creamy Tarragon Gnocchi with Crispy Prosciutto

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



20 minutes



2 servings



Pork

29 September 2023

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

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 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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