



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.



D4 Creamy Tarragon Gnocchi with Crispy Prosciutto

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

 20 minutes

 4 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	300g
SOUR CREAM	1 tub
BABY SPINACH	1 bag (120g)
GNOCCHI	1 packet (700g)

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 1/2 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 **2 tsp dried tarragon** and **1 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 **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. Season with **salt and pepper** to taste.



6. FINISH AND SERVE

Crumble prosciutto or slice into smaller pieces. Scatter on top to serve.

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

