



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!





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## Gnocchi

### with Crispy Salami

Fresh potato gnocchi from iPastai tossed with roasted pumpkin, broccoli and a light cheesy sauce. Topped with crunchy hazelnuts, salami and sage.

 30 minutes

 2 servings

 Pork

8 October 2021

## More Sauce?

*Hide the pumpkin by blending half (or all) after cooking and adding into the sauce with extra water to thin. Serve the broccolini on the side.*



## FROM YOUR BOX

DICED PUMPKIN	1 bag (400g)
HAZELNUTS	1 packet (30g)
SAGE	1 packet
MILD SALAMI	1 packet (100g)
SPRING ONIONS	1/4 bunch *
CHERRY TOMATOES	1/2 bag (100g) *
CREAM CHEESE	1/2 tub (70g) *
BROCCOLINI	1 bunch
GNOCCHI	1 packet (400g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried tarragon

## KEY UTENSILS

large frypan, saucepan, oven tray

## NOTES

Pan fry the broccoli with a little butter/oil and serve on the side if preferred.

**No pork option – salami is replaced with sliced turkey.** Cook as per recipe, adding 1/2 tsp smoked paprika and 1 clove crushed garlic (optional). The turkey may not get really crispy.

**No gluten option – gnocchi is replaced with GF gnocchi.**



### 1. ROAST THE PUMPKIN

Set oven to 220°C.

Toss the pumpkin with **1 tsp dried tarragon, oil salt and pepper** on a lined oven tray. Place into the oven and cook for 15–20 minutes.



### 2. MAKE THE TOPPING

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

Chop hazelnuts, sage and salami. Cook in a pan with **oil** over medium-high heat until crispy. Remove to a plate and keep pan on heat.



### 3. MAKE THE SAUCE

Add **1 tbsp oil** to pan. Slice and add spring onions, with halved cherry tomatoes. Cook for 2 minutes until softened. Add cream cheese and **3/4 cup water**. Simmer, covered, over medium heat for 5 minutes.



### 4. COOK THE GNOCCHI

Trim and cut broccolini into thirds. Add to boiling water along with gnocchi and cook for 3 minutes or until gnocchi floats (see notes).



### 5. ADD GNOCCHI TO SAUCE

Drain gnocchi and broccolini (retain **1/2 cup of water**). Add straight to sauce along with pumpkin and 1/2 the salami topping. Stir to combine. Add **reserved water** for a saucier finish. Season with **salt and pepper**.



### 6. FINISH AND SERVE

Divide gnocchi into bowls and top with remaining salami topping.

**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**

