



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!





4

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

 4 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 broccoli on the side.

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
HAZELNUTS	1 packet (60g)
SAGE	1 packet
MILD SALAMI	2 packets (x 100g)
BROWN ONION	1
CHERRY TOMATOES	1 bag (200g)
CREAM CHEESE	1/2 tub (70g) *
BROCCOLI	1 head
GNOCCHI	1 packet (700g)

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried tarragon

KEY UTENSILS

large frypan, saucepan, oven tray

NOTES

We choose to leave the skin on the pumpkin for the added nutrition, plus we think it tastes really good. Feel free to peel it if you prefer.

No pork option – salami is replaced with sliced turkey. Cook as per recipe, adding 1 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 200°C.

Dice the pumpkin (see notes) and toss with **2 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 onion, with halved cherry tomatoes. Cook for 3 minutes until onion has softened. Add cream cheese and **1 cup water**. Simmer, covered, over medium heat for 5 minutes.



4. COOK THE GNOCCHI

Trim and cut broccoli into small florets. Add to boiling water along with gnocchi and cook for 3 minutes or until gnocchi floats.



5. ADD GNOCCHI TO SAUCE

Drain gnocchi and broccoli (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**

