



### 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

## 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 |
|------------|---------|-----------|---------------|
|            | 32g     | 25g       | 65g           |

## FROM YOUR BOX

|              |          |
|--------------|----------|
| PROSCIUTTO   | 1 packet |
| BROWN ONION  | 1        |
| MUSHROOMS    | 150g     |
| SOUR CREAM   | 1 tub    |
| BABY SPINACH | 60g      |
| GNOCCHI      | 500g     |

## FROM YOUR PANTRY

olive oil, salt, pepper, dried tarragon, 1 stock cube (of choice)

## KEY UTENSILS

frypan, large saucepan

## NOTES

For crispy gnocchi, boil it for 2 minutes (as in step 4), then finish in a frypan with a little oil or butter over medium-high heat for a few minutes until golden and crisp.

**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 **1/2–1 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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