

**Product Spotlight:
Gnocchi**

Sourced from local business iPastai, the gnocchi is made with only top quality semolina, wheat flour and free range eggs. The result is outstanding!



Ham and Tomato Baked Gnocchi

Gnocchi made simple by baking in it's own delicious garlic, tomato and Italian herb sauce with smoked ham and fresh basil.



35 minutes



2 servings



Pork

Cheese it up!

You can add some parmesan cheese, feta or cheddar cheese to the baked gnocchi for an extra tasty dish!

| Per serve: | PROTEIN | TOTAL FAT | CARBOHYDRATES |
|------------|---------|-----------|---------------|
| | 24g | 18g | 67g |

FROM YOUR BOX

| | |
|-----------------|----------|
| SHALLOT | 1 |
| COURGETTES | 2 |
| CHERRY TOMATOES | 200g |
| GARLIC CLOVE | 1 |
| GNOCCHI | 500g |
| FREE-RANGE HAM | 1 packet |
| BASIL | 1 packet |

FROM YOUR PANTRY

olive oil, salt, pepper, dried Italian herbs

KEY UTENSILS

oven dish

NOTES

Toss the gnocchi in the oven dish halfway through cooking to make sure all the pieces are coated. Add more water if needed.

You can cook the gnocchi in a pot of boiling water as per packet instructions if preferred.

Gently break down the tomatoes as you stir the gnocchi for a saucier finish.

No gluten option – gnocchi is replaced with GF gnocchi.



1. PREPARE THE VEGETABLES

Set oven to 220°C.

Slice **shallot** and **courgettes**. Halve **tomatoes** and crush **garlic** clove. Add to a lined oven dish.



2. BAKE THE GNOCCHI

Add **gnocchi**, **2 tsp Italian herbs**, **2 tbsp olive oil** and **1/4 cup water** into dish. Toss until well combined. Season well with **salt and pepper**. Bake in oven for 20–25 minutes, stirring halfway (see notes).



3. ADD THE HAM

Tear or slice the **ham**. Toss with gnocchi until well combined (see notes).



4. FINISH AND SERVE

Garnish gnocchi with **basil** leaves. Serve at the table.



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