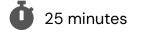






Bacon and Pesto Pan-Fried Gnocchi

Fresh gnocchi from iPastai with crispy bacon, tossed with roast cherry tomatoes, sweet potato and green pesto.





4 servings



Mix it up!

Stir some sour cream through the pesto for a creamier, milder sauce. For a tomato base, stir in some sugo and top with grated parmesan cheese.

FROM YOUR BOX

SWEET POTATOES	400g
CHERRY TOMATOES	2 x 200g
RED ONION	1
FRESH GNOCCHI	800g
FREE-RANGE BACON	1 packet
GREEN PESTO	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

KEY UTENSILS

oven tray, large non-stick frypan (see notes)

NOTES

Use a non-stick pan for your gnocchi! Stir by shaking the frypan to brown gnocchi on all sides and only stir when needed to ensure you don't break up the gnocchi!

You can boil the gnocchi and cook the bacon separately. Toss together gently with roasted vegetables and pesto at step 4.

You can garnish the gnocchi with a fresh herb of choice, parmesan or chilli flakes.

No gluten option - gnocchi is replaced with gluten-free gnocchi.





1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice sweet potatoes (1cm), halve tomatoes and slice onion. Toss on a lined oven tray with 1 tsp dried oregano, oil, salt and pepper. Roast for 15-20 minutes or until golden and tender.



2. COOK THE GNOCCHI

Heat a large frypan over medium-high heat. Add gnocchi, 1/2 cup water and 1 tbsp olive oil. Cook (un-covered) for 6-8 minutes until water has evaporated and gnocchi is golden (see notes).



3. ADD THE BACON

Slice and add bacon to pan with 1-2 tbsp olive oil. Cook for 5 minutes or until bacon is crispy.



4. TOSS THE GNOCCHI

Stir pesto through gnocchi until coated. Add roast vegetables and toss to combine. Season with salt and pepper to taste.



5. FINISH AND SERVE

Divide gnocchi among bowls to serve (see notes).





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