




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

 4 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
	9g	9g	88g

FROM YOUR BOX

SHALLOT	1
ZUCCHINI	1
CHERRY TOMATOES	2 x 200g
GARLIC CLOVES	2
GNOCCHI	800g
FREE-RANGE HAM	180g
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 pan 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 zucchini (into crescents). Halve tomatoes and crush garlic cloves. Add to a lined oven dish.



2. BAKE THE GNOCCHI

Add gnocchi, **3 tsp Italian herbs**, **1/4 cup olive oil** and **1/2 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.



Scan the QR code to submit a Google review!

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**

