



### 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 |
|------------|---------|-----------|---------------|
|            | 18g     | 10g       | 65g           |

## FROM YOUR BOX

|                 |          |
|-----------------|----------|
| SHALLOT         | 1        |
| ZUCCHINI        | 1        |
| CHERRY TOMATOES | 2 x 200g |
| GARLIC CLOVES   | 2        |
| GNOCCHI         | 700g     |
| 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 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

Toss **ham** with gnocchi until well combined (see notes).



### 4. FINISH AND SERVE

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



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