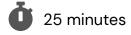




Burst Tomato and Summer Corn Gnocchi

Cherry tomatoes roasted until they burst, tossed in gnocchi from The Gluten Free Lab with corn and zucchini garnished with basil leaves, walnuts and labneh.





2 servings



Switch it up!

If you're looking for a way to switch up this dish, use the basil and walnuts to make a pesto to toss the gnocchi through.

22g 34g

FROM YOUR BOX

ZUCCHINI	1
CHERRY TOMATOES	1 bag (200g)
CORN COB	1
GNOCCHI	1 packet (400g)
BASIL	1 packet
WALNUTS	1 packet (80g)
LABNEH	1 tub

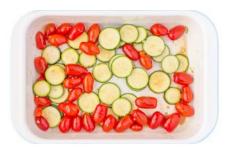
FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 garlic clove, balsamic vinegar

KEY UTENSILS

frypan, large saucepan, oven dish

NOTES



1. ROAST THE TOMATOES

Set oven to 250°C. Bring a large saucepan of water to the boil.

Crush garlic clove and slice zucchini. Toss in an oven dish with cherry tomatoes, oil, 1 tbsp balsamic vinegar, salt and pepper. Roast for 10-15 minutes until tomatoes are bursting.



4. TOSS THE GNOCCHI

Add roasted vegetables to frypan with corn along with gnocchi. Toss until well combined. Season with salt and pepper.



2. COOK THE CORN

Heat a frypan over medium-high heat with oil. Remove corn kernels from cob and add to pan as you go. Cook, stirring occasionally, for 8-10 minutes or until corn begins to char.



3. COOK THE GNOCCHI

Add gnocchi to boiling water. Cook according to packet instructions. Drain well.



5. PREPARE TOPPINGS

Slice basil leaves and roughly chop walnuts.



6. FINISH AND SERVE

Evenly divide tossed gnocchi among shallow bowls. Dot over labneh and garnish with basil and walnuts.



