



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Almonds


Almonds feature high levels of vitamins B2 and E. B2 helps your body digest and extract energy from the foods you eat, while E protects your cells from harmful free radicals.



## L2 Pumpkin and Sage Gnocchi Bake

Fresh sage roasted with pumpkin, tomatoes, potato gnocchi, slivered almonds and mozzarella, tossed on the tray to make a delicious, crispy gnocchi bake.

 30 minutes

 2 servings

 Vegetarian

25 March 2022

## Switch it up!

*If you have some extra time on your hands you can switch this into a decadent bake. Mix cream and 2 eggs yolks with pumpkin, tomatoes, sage and gnocchi. Pour into an oven dish, top with mozzarella and bake for 45 minutes.*

Per serve: **PROTEIN** 39g **TOTAL FAT** 29g **CARBOHYDRATES** 123g

## FROM YOUR BOX

BUTTERNUT PUMPKIN	1
TOMATO	1
SAGE	1 packet
BABY COS LETTUCE	1
GNOCCHI	1 packet (400g)
SHREDDED MOZZARELLA	1 packet
SLIVERED OR FLAKED ALMONDS	1 packet

## FROM YOUR PANTRY

oil for cooking, salt, pepper, balsamic vinegar

## KEY UTENSILS

oven tray, saucepan

## NOTES

If you want to hide the veggies from fussy eaters, try blending the cooked pumpkin to make a sauce. Toss through the gnocchi with the shredded mozzarella.

**No gluten option** – gnocchi is replaced with **gluten free gnocchi**. Cook according to packet instructions.



### 1. ROAST THE PUMPKIN

Set oven to 220°C and bring a saucepan of water to the boil.

Dice pumpkin in 1-2cm pieces. Dice tomato. Roughly chop sage. Toss on a lined oven tray with **oil, salt and pepper**. Roast for 12-15 minutes or until vegetables begin to soften.



### 4. BAKE THE GNOCCHI

Remove tray from oven. Toss gnocchi and mozzarella with vegetables to combine. Sprinkle over almonds. Return to oven and bake for a further 10 minutes.



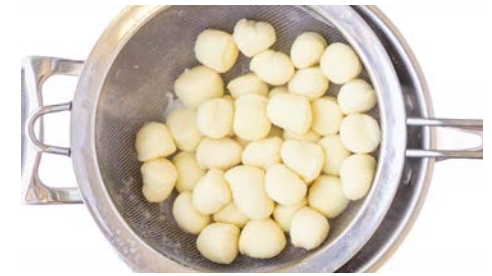
### 2. DRESS THE LETTUCE

Roughly chop lettuce. Add to a bowl and dress with **2 tsp balsamic vinegar**.



### 5. FINISH AND SERVE

Divide gnocchi bake among shallow bowls. Serve with lettuce.



### 3. COOK THE GNOCCHI

Add gnocchi to boiling water. Cook for 1-3 minutes, until gnocchi floats. Drain gnocchi.

**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](mailto:hello@dinnertwist.com.au)

