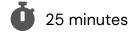






Creamy Sun-Dried Tomato Gnocchi

Homemade creamy sun-dried tomato sauce, tossed through fluffy potato gnocchi, sautéed cherry tomatoes and silverbeet topped with pine nuts. Simple and delicious!





4 servings



Bulk it up!

Add tinned beans such as cannellini or chickpeas, grated or diced zucchini, mushrooms or corn kernels to the sautéed vegetables.

TOTAL FAT CARBOHYDRATES

13g 13g

85g

FROM YOUR BOX

GNOCCHI	2 x 400g
BROWN ONION	1
CHERRY TOMATOES	2 x 200g
SUN-DRIED TOMATOES	1 packet
SOUR CREAM	1 tub
SILVERBEET	1 bunch
PINENUTS	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried thyme

KEY UTENSILS

large frypan, saucepan, stick mixer (or small blender)

NOTES

If you don't have a stick mixer, use a small blender or food processor to blend the sauce. Alternatively, finely chop the sun-dried tomatoes and cook them with vegetables, then add sour cream and cooking liquid in step 4.

Toast pine nuts in a dry frypan for 2-4 minutes until golden. Toasting nuts and seeds brings out their natural oils, heightening they flavour; it adds a lovely crunchy texture.

No gluten option - gnocchi is replaced with GF gnocchi. Follow packet instructions to cook.





1. COOK THE GNOCCHI

Bring a large saucepan of water to a boil. Add gnocchi and cook according to packet instructions. Reserve 1/2 cup cooking liquid. Drain gnocchi.



2. SAUTÉ THE VEGETABLES

Heat a large frypan over medium-high heat with oil. Slice onion and add to pan as you go along with cherry tomatoes and 3 tsp thyme. Sauté for 6-8 minutes until vegetables soften.



3. MAKE THE SAUCE

Add sun-dried tomatoes, sour cream and reserved cooking liquid to a jug. Use a stick mixer (see notes) to blend to a smooth consistency.



4. ADD THE SILVERBEET

Finely chop silverbeet leaves. Add to vegetables and cook for 1-2 minutes to wilt. Remove pan from heat.



5. TOSS GNOCCHI AND SAUCE

Add gnocchi and sauce to the saucepan. Toss until well combined. Season to taste with salt and pepper.



6. FINISH AND SERVE

Roughly chop the pine nuts if desired (see notes).

Divide gnocchi among shallow bowls. Garnish with pine nuts.

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



