



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Oregano

After the Romans conquered the Greeks, they inherited oregano and were responsible for its extensive use in Europe and abroad. With time, oregano found itself on a journey from the Middle East to China.



L4 Pan-Fried Oregano Gnocchi with Romesco Sauce

Pan-fried potato gnocchi in an oregano pan sauce, served over homemade romesco sauce with balsamic roasted vegetables.



30 minutes



4 servings



Vegetarian

2 September 2022

Spice it up!

Garnish the final dish with some bread crumbs toasted with lemon zest, and add lemon wedges, dried chilli flakes and parmesan cheese.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	12g	24g	93g

FROM YOUR BOX

ZUCCHINI	1
BUTTON MUSHROOMS	1 bag (300g)
CHERRY TOMATOES	1 bag (200g)
OREGANO	1 packet
ROASTED PEPPERS	1 jar
ALMONDS	1 packet (40g)
GNOCCHI	1 packet (800g)

FROM YOUR PANTRY

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

KEY UTENSILS

large frypan, oven tray, stick mixer

NOTES

If you want to try extra flavours in your romesco sauce, you can add some sun-dried tomatoes, substitute balsamic vinegar with sherry vinegar, toast the almonds before blending, and add some smoked paprika or cayenne pepper.

No gluten option – gnocchi is replaced with **gluten-free gnocchi**.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Crescent zucchini and halve mushrooms. Toss on a lined oven tray with cherry tomatoes, 1/2 packet oregano leaves, **oil**, **1 tbsp vinegar**, **salt and pepper**. Roast for 15–20 minutes until vegetables are golden and tender.



4. PAN-FRY THE GNOCCHI

Add remaining oregano leaves and gnocchi to pan with sauce. Cook, tossing, for 6–8 minutes until golden. Season with **salt and pepper**.



2. BLEND THE ROMESCO

Drain and slice roasted peppers (see notes). Chop almonds and **1/2 garlic clove**. Blend all together with **1 tbsp vinegar** and **2 tbsp olive oil**, using a stick mixer, until smooth. Season with **salt and pepper**.



5. FINISH AND SERVE

Spoon romesco into shallow bowls. Top with roasted vegetables and gnocchi. Drizzle over any remaining butter sauce from frypan.



3. START OREGANO SAUCE

Heat a large frypan over medium-high heat with **3 tbsp oil** and **3 tbsp butter**. Cook for 2–3 minutes until butter begins to foam. Add remaining **crushed garlic**.

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**

