




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.



L4 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

 4 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** 25g **TOTAL FAT** 19g **CARBOHYDRATES** 89g

FROM YOUR BOX

BUTTERNUT PUMPKIN	1
TOMATOES	2
SAGE	1 packet
GEM LETTUCE	3-pack
GNOCCHI	1 packet (700g)
SHREDDED MOZZARELLA	1 packet
SLIVERED 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 tomatoes. 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 **1 tbs 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**

