

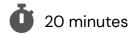




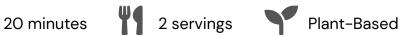
Golden Gnocchi

with Rustic Pesto

Frying the gnocchi in oil until golden adds another layer of flavour to this dish. Served in a rustic pesto with broccoli and cherry tomatoes.







Boil them up!

If you would prefer to cook this dish the traditional way, bring a pot of water to a boil and cook gnocchi according to packet instructions, then add to sauce.

TOTAL FAT CARBOHYDRATES

FROM YOUR BOX

SHALLOT	1
CHERRY TOMATOES	200g
BROCCOLINI	1 bunch
PESTO	1 jar
GNOCCHI	400g
PARMESAN TOPPING	1 packet
BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano, chilli flakes (optional)

KEY UTENSILS

2 large frypans

NOTES

Use more or less chilli flakes to taste.

Parmesan topping: lupin flakes, sunflower seeds, nutritional yeast, garlic, mixed dried herbs, sea salt, mustard powder pepper



1. COOK THE SHALLOT

Heat a frypan over medium-high heat with oil. Slice shallot and add to pan with cherry tomatoes. Cook for 1-2 minutes along with 1 tsp oregano and 1/4 tsp chilli flakes (if using), until softened.



2. ADD THE VEGETABLES

Cut broccoli into small florets. Add to pan as you go, along with pesto and **1 cup water**. Cook, covered, for 4- 5 minutes until tender.



3. COOK THE GNOCCHI

Heat a second frypan over medium-high heat with **2 tbsp oil.** Add gnocchi and cook, tossing, for 6-8 minutes until golden.



4. ADD TO SAUCE

As the gnocchi browns, add them into the sauce along with 1/2-1 cup water to loosen sauce as desired. Season to taste with salt and pepper.



5. FINISH AND SERVE

Divide gnocchi between bowls and garnish with parmesan topping and fresh basil.



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**



