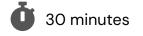


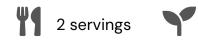


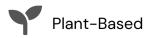


# Autumn Vegetables with Sage Gnocchi

Potato gnocchi from The Gluten Free Lab, tossed in a sage sauce, served with roasted autumn vegetables and toasted pecans to bring a cozy seasonal vibe to your dinner table.







# Bulk it up!

Add roasted red onion wedges or beetroot for extra earthy sweetness. Stir baby spinach or rocket leaves through the roasted vegetables to serve for a pop of colour and freshness.

TOTAL FAT CARBOHYDRATES

13g

126g

#### FROM YOUR BOX

SWEET POTATO	400g
PEAR	1
BRUSSELS SPROUTS	200g
PECANS	1 packet
GNOCCHI	1 packet
GARLIC CLOVE	1
SAGE	1 packet

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, smoked paprika, white wine vinegar

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

For extra crunch, add seeds such as sunflower or pepitas to the pecans.

Add a pinch of chilli flakes to the sauce a for a hint of spice.

Substitute vinegar with white wine or lemon zest and juice for a bolder flavour to your sauce.





#### 1. ROAST THE VEGETABLES

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

Dice sweet potato, slice pear and halve Brussels sprouts. Toss on a lined oven tray with oil, 3 tsp smoked paprika, salt and pepper. Roast for 15-20 minutes until golden and tender.



## 4. MAKE THE SAUCE

Reheat frypan over medium heat with 3 tbsp olive oil. Crush garlic and roughly tear sage leaves (see notes). Add to pan a cook for 3-4 minutes until garlic is just golden. Remove from heat.



### 2. TOAST THE PECANS

Heat a large frypan over medium-high heat. Add roughly chopped pecans (see notes). Cook for 3-4 minutes, or until golden. Remove and reserve pan.



#### 3. COOK THE GNOCCHI

Add gnocchi to boiling water and cook for 2-3 minutes or until tender. Reserve 1 cup cooking liquid and drain gnocchi or remove with a slotted spoon.



# 5. TOSS THE GNOCCHI

Add cooked gnocchi, 3/4 cup cooking liquid and 1 tbsp vinegar (see notes) to the sauce. Toss to combine. Season to taste with salt and pepper.



#### 6. FINISH AND SERVE

Divide roasted vegetables among shallow bowls. Add gnocchi and sauce, and top with toasted pecans.

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



