

for the
little ones

CREAMY ham GNOCCHI



20 Minutes



2 SERVINGS



PORK

Fluffy potato gnocchi tossed in a cream cheese sauce with free-range ham and fresh tomato.

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FROM YOUR BOX

BROWN ONION	1
FREE-RANGE HAM	1 packet (90g)
TOMATOES	2
BABY SPINACH	1 bag (60g)
GARLIC CLOVE	1
SOUR CREAM	1 tub
GNOCCHI	400g

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

COOKING TOOLS

saucepan, large frypan

For crispy gnocchi, cook it in a frypan with a little oil or butter (after boiling). Cook over medium-high heat until golden and crispy. Toss in sauce to serve.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - gnocchi is replaced with GF gnocchi.



1. COOK the ONION & HAM

Bring a saucepan of water to a boil (for the gnocchi, see step 4).

Peel and dice onion and slice ham. Add to a large frypan with **oil**. Cook over medium heat for 5 minutes, season with **1-2 tsp oregano**.



2. ADD the TOMATOES & SPINACH

Dice tomatoes, chop spinach and crush garlic. Add all to pan. Cook until tomatoes start to break down, roughly 5 minutes.

tip Omit tomatoes and spinach from the sauce and serve fresh on the side if preferred.



3. STIR in the SOUR CREAM

Stir in sour cream and **1/2 cup water**. Simmer for 5 minutes or until combined.



4. BOIL the GNOCCHI

Add gnocchi to boiling water and cook for 2-3 minutes or until the gnocchi floats. See next step.



5. TOSS GNOCCHI with the Sauce

Remove gnocchi with a slotted spoon and add it straight into the sauce. Combine and season with **salt and pepper** if needed.

tip If it is easier for you, drain gnocchi then add straight into sauce instead.



6. FINISH AND SERVE

Serve creamy ham gnocchi at the table.

tip Serve with a simple side salad or some veggie sticks if you like!