



## CREAMY ham GNOCCHI

 20 Minutes

 4 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 (180g)
TOMATOES	3
BABY SPINACH	1 bag (60g)
GARLIC CLOVES	2
PHILADELPHIA CREAM CHEESE	1 tub (140g)
GNOCCHI	800g

## FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

## COOKING TOOLS

large saucepan, large frypan

For crispy gnocchi, cook 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 large 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 **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 CREAM Cheese

Spoon in cream cheese to melt. Pour in **1 1/2 cups water**. Stir to combine and simmer for 5 minutes.



### 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!