

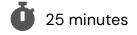




# **Crispy Gnocchi**

# with Brown Lentil and Cucumber Salad

Naturally gluten-free gnocchi from Perth locals, The Gluten Free Lab, is served crispy with a refreshing and delicious salad of brown lentils, ribboned cucumber and mint in a lemon dressing.





25 minutes 4 servings Plant-Based

# Switch it up!

To warm up this dish, add the drained lentils and dressing to the frypan once the gnocchi is crispy and cook for a further 1-2 minutes until warm.

#### FROM YOUR BOX

TINNED BROWN LENTILS	2 x 400g
LEBANESE CUCUMBERS	2
MINT	1 packet
SNOW PEAS	150g
LEMON	1
GARLIC CLOVES	2
GNOCCHI	2 x 400g

#### FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried chilli flakes

#### **KEY UTENSILS**

large frypan

#### **NOTES**

If desired, omit the chilli flakes or add to taste.



#### 1. PREPARE THE SALAD

Drain and rinse lentils. Ribbon cucumbers. Finely chop mint leaves. Trim and slice snow peas. Place in a large bowl and set aside.



## 2. MAKE THE DRESSING

Zest lemon and juice half (wedge remaining). Crush garlic. Add to a bowl as you go along with 1/4 cup olive oil, 1 tsp chilli flakes (see notes), salt and pepper. Whisk to combine.



#### 3. CRISP THE GNOCCHI

Heat a large frypan over medium-high heat with **oil**. Add gnocchi to pan. Cook, tossing, for 6-8 minutes until golden. Season with **salt and pepper**.



### 4. TOSS THE SALAD

Add dressing to salad bowl and toss well to combine.



# 5. FINISH AND SERVE

Divide salad among shallow bowls and top with crispy gnocchi. Drizzle over extra olive oil.







