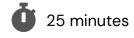




Bacon and Pesto Pan-Fried Gnocchi

Fresh gnocchi from iPastai with crispy bacon, tossed with roast cherry tomatoes, sweet potato and green pesto.





2 servings



Pork

Mix it up!

Stir some sour cream through the pesto for a creamier, milder sauce.
For a tomato base, stir in some sugo and top with grated parmesan cheese.

FROM YOUR BOX

SWEET POTATO	1
CHERRY TOMATOES	1 bag (200g)
SHALLOT	1
FRESH GNOCCHI	400g
FREE-RANGE BACON	1 packet
GREEN PESTO	1 jar

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, dried oregano

KEY UTENSILS

large frypan with lid, oven tray

NOTES

You can garnish the gnocchi with a fresh herb of choice, parmesan or chilli flakes.

No gluten option - gnocchi is replaced with gluten-free gnocchi.



1. ROAST THE VEGETABLES

Set oven to 220°C.

Dice sweet potato (1cm), halve tomatoes and slice shallot. Toss on a lined oven tray with 1 tsp dried oregano, oil, salt and pepper. Roast for 15-20 minutes until cooked through.



2. COOK THE GNOCCHI

Heat a large frypan over medium-high heat with **olive oil**. Add gnocchi and cook for 5 minutes until golden. Add **1/2 cup water**, cover and cook for 5 minutes until tender.



3. ADD THE BACON

Slice and add bacon to pan (add extra oil if needed). Cook for a further 5 minutes until bacon is crispy.



4. TOSS THE GNOCCHI

Stir pesto through gnocchi until coated. Add roast vegetables and toss to combine. Season with **salt and pepper** to taste.



5. FINISH AND SERVE

Divide gnocchi among bowls to serve (see notes).



