



DINNER TWIST
LOCAL, HEALTHY, DELIVERED




Product Spotlight: Sweet Potato


Sweet potatoes originated more than 5000 years ago and aren't only orange; they can be cream, yellow, pink and purple too!



P2 Bacon and Pesto Pan-Fried Gnocchi

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

 25 minutes

 2 servings

 Pork

August - September 2022

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.



4. TOSS THE GNOCCHI

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



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.



5. FINISH AND SERVE

Divide gnocchi among bowls to serve (see notes).

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**

