



Product Spotlight: Walnuts

Walnuts are a good source of Omega-3s, which support brain and heart health, and since ancient times they have been recognised as a symbol of intellectuality!



Burst Tomato and Sweet Corn Gnocchi

Roasted tomatoes, sweet corn and zucchini tossed through fresh gnocchi and served with whipped feta, fresh basil leaves and walnuts.



30 minutes



2 servings



Vegetarian

Switch it up!

To switch up this dish, use the basil and walnuts to make a pesto to toss the gnocchi through.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	33g	36g	87g

FROM YOUR BOX

GARLIC CLOVE	1
COURGETTES	2
CORN COB	1
TOMATOES	2
FETA CHEESE	1 packet
LEMON	1
BASIL	20g
WALNUTS	40g
GNOCCHI	1 packet

FROM YOUR PANTRY

oil for cooking, olive oil, salt, pepper, balsamic vinegar

KEY UTENSILS

large saucepan, oven dish, stick mixer (or blender)

NOTES

Instead of making whipped feta, quarter the block and add to oven tray with 1/4 cup olive oil to bake with veggies, or crumble and toss through gnocchi at step 5.

No gluten alternative – gnocchi is replaced with **gluten-free gnocchi**. Cook according to packet instructions.



1. ROAST THE VEGETABLES

Set oven to 250°C. Bring a large saucepan of water to a boil.

Crush **garlic**, slice **courgettes**, remove **corn** kernels from cob and dice **tomatoes**. Toss in a lined oven dish with **oil**, **1 1/2 tbsp balsamic vinegar**, **salt and pepper**. Roast for 15 minutes.



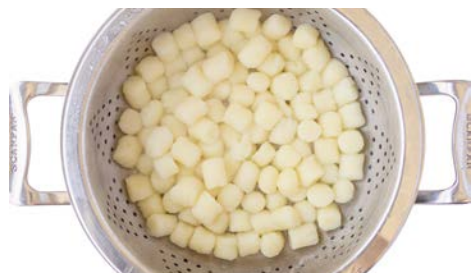
2. WHIP THE FETA

Use a stick mixer (see notes) to blend crumbled **feta**, **lemon** zest, juice from 1/2 lemon, **1/2 tbsp olive oil**, **3 tbsp water** and **pepper** to smooth consistency.



3. PREPARE THE TOPPINGS

Slice **basil** leaves and roughly chop **walnuts**.



4. COOK THE GNOCCHI

Add **gnocchi** to boiling water. Cook according to packet instructions or until tender. Drain the gnocchi.



5. TOSS THE GNOCCHI

Return gnocchi to pan. Add roasted vegetables and remaining lemon juice. Toss until well combined. Season with **salt and pepper**.



6. FINISH AND SERVE

Evenly divide tossed gnocchi among shallow bowls. Dot over whipped feta. Garnish with basil and walnuts.

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**

