



### Product Spotlight: Oregano

After the Romans conquered the Greeks, they inherited oregano and were responsible for its extensive use in Europe and abroad. With time, oregano found itself on a journey from the Middle East to China.



## Pan-Fried Oregano Gnocchi with Romesco Sauce

Pan-fried potato gnocchi in an oregano pan sauce, served over homemade romesco sauce with balsamic roasted vegetables.



30 minutes



2 servings



Vegetarian

### Spice it up!

*Garnish the final dish with some bread crumbs toasted with lemon zest, and add lemon wedges, dried chilli flakes and parmesan cheese.*

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	21g	25g	113g

## FROM YOUR BOX

ZUCCHINI	1
BUTTON MUSHROOMS	200g
CHERRY TOMATOES	200g
OREGANO	1 packet
ROASTED PEPPERS	1 jar
ALMONDS	40g
GARLIC CLOVE	1
GNOCCHI	500g

## FROM YOUR PANTRY

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

## KEY UTENSILS

large frypan, oven tray, stick mixer (or small blender)

## NOTES

If you want to try extra flavours in your romesco sauce, you can add some sun-dried tomatoes, substitute balsamic vinegar with sherry vinegar, toast the almonds before blending, and add some smoked paprika or cayenne pepper.

If preferred, substitute butter with olive oil.

**No gluten option – gnocchi is replaced with gluten free gnocchi.**



## 1. ROAST THE VEGETABLES

Set oven to 220°C.

Crescent **zucchini** and halve **mushrooms**. Toss on a lined oven tray with **cherry tomatoes**, **1/2 packet oregano leaves**, **oil**, **3 tsp vinegar**, **salt and pepper**. Roast for 15–20 minutes until vegetables are golden and tender.



## 4. PAN-FRY THE GNOCCHI

Add **gnocchi** to pan with sauce. Cook, tossing, for 6–8 minutes until gnocchi is golden. Season with **salt and pepper**.



## 2. BLEND THE ROMESCO

Drain and slice **roasted peppers** (see notes). Chop **almonds** and crush **garlic** (reserve 1/2 for step 3). Use a stick mixer to blend with **1 tbsp vinegar** and **2 tbsp olive oil** to smooth consistency. Season with **salt and pepper**.



## 5. FINISH AND SERVE

Spoon romesco into shallow bowls. Top with roasted vegetables and gnocchi. Drizzle over remaining butter sauce from frypan.



## 3. MAKE OREGANO SAUCE

Heat a large frypan over medium-high heat with **2 tbsp oil** and **2 tbsp butter** (see notes). Cook for 2–3 minutes until butter begins to foam. Add reserved garlic and oregano leaves to pan.

**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**

