

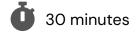




## Tuscan Butter Gnocchi

### with Fresh Oregano

Tuscan butter is the flavour-bomb of the year; sun-dried tomatoes, crushed garlic and tomato paste mixed into butter and tossed through gnocchi, served with herbaceous fresh oregano and parmesan cheese.







# Cold butter?

Is your butter cold and slow to soften? Grate the butter or remove it from the block using a vegetable peeler to quickly soften it.

TOTAL FAT CARBOHYDRATES

39g

95g

#### FROM YOUR BOX

GNOCCHI	400g
BROWN ONION	1
ZUCCHINI	1
ENGLISH SPINACH	1 bunch
CHERRY TOMATOES	200g
GARLIC CLOVES	2
SUN DRIED TOMATOES	100g
TOMATO PASTE	1 sachet
OREGANO	1 packet
PARMESAN CHEESE	1 packet

#### FROM YOUR PANTRY

oil for cooking, butter, salt, pepper

#### **KEY UTENSILS**

large frypan, saucepan

#### **NOTES**

Substitute butter with olive oil if desired.

English spinach can hide a lot of sand. Trim ends and place in a clean sink full of cold water for 5-10 minutes (the sand will sink to the bottom), rinse and dry in a salad spinner.





#### 1. COOK THE GNOCCHI

Bring 30g butter out to soften (see notes) and bring a large saucepan of water to a boil.

Add gnocchi to boiling water and cook for 2-3 minutes or until tender. Reserve 2 cups cooking liquid and drain or remove with a slotted spoon.



#### 4. COOK THE VEGETABLES

Heat a large frypan over medium-high heat with oil. Cook onion and zucchini for 5 minutes until softened. Add tuscan butter and cherry tomatoes to frypan. Cook for 3-5 minutes to melt butter and cook garlic.



#### 2. PREPARE THE INGREDIENTS

Slice onion and grate zucchini. Wash spinach (see notes) and roughly chop. Halve cherry tomatoes if desired.



#### 3. MAKE THE TUSCAN BUTTER

Crush garlic and roughly chop sun-dried tomatoes. Add to butter along with tomato paste. Mix to combine.



#### 5. ADD GNOCCHI AND TOSS

Add gnocchi and 1 - 1 1/2 cups cooking liquid to frypan. Toss to combine. Add spinach and cook for 1 minute to wilt. Season to taste with salt and pepper.



#### 6. FINISH AND SERVE

Divide gnocchi among shallow bowls. Garnish with oregano and parmesan cheese.

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



