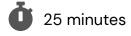




Bacon and Pesto Pan-Fried Gnocchi

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





4 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 POTATOES	400g
CHERRY TOMATOES	1 bag (400g)
RED ONION	1
FRESH GNOCCHI	700g
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 potatoes (1cm), halve tomatoes and slice onion. 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).



