

FOR the
Little ONESomit BACON & BLEND sauce
FOR a SMOOTH texture

BACON & tomato GNOCCHI

Fluffy potato gnocchi tossed in a tomato, bacon, and parmesan sauce, then topped with fresh basil.

 20 Minutes 4 Servings PORK

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FROM YOUR BOX

BROWN ONION	1
BACON	1 packet
ZUCCHINI	1
TOMATO SUGO	1 jar
GNOCCHI	800g
FRESH BASIL	1 packet

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

COOKING TOOLS

large frypan with lid, large saucepan

For a quick gnocchi bake, transfer gnocchi and sauce to an oven dish, top with grated cheese and cook in the oven for 5 minutes until golden! Serve with a side salad.

Before you start cooking!

Rinse your veggies and lay out all your ingredients, utensils and cooking equipment, such as pans, chopping board and knife.

No gluten option - gnocchi is replaced with GF gnocchi.



1. COOK the ONION & BACON

Bring a large saucepan with water to a boil (for the gnocchi, see step 4).

Heat a large frypan with **oil** over medium-high heat. Chop onion and bacon, add to pan as you go. Season with **1 tsp oregano**.



2. ADD the ZUCCHINI

While onion and bacon are cooking, peel and finely grate zucchini. Add to pan.

tip We peeled the zucchini to hide it in the sauce, you can roughly grate, dice or slice it if you prefer!



3. SIMMER the SAUCE

Stir in tomato sugo and **1/2 jar water**. Combine well, cover with a lid and simmer for 10 minutes over medium heat.

tip Add more veggies if you like such as mushrooms or capsicum!



4. BOIL the GNOCCHI

Add gnocchi to boiling water and cook for 2-3 minutes or until the gnocchi floats. See next step.



5. TOSS GNOCCHI with the SAUCE

Remove gnocchi with a slotted spoon and add straight into the sauce. Toss to combine and season with **salt and pepper** if needed.

tip If it is easier for you, drain the gnocchi then add straight into sauce instead.



6. SERVE at the TABLE

Serve tomato & bacon gnocchi at the table. Top with basil leaves to taste.

tip Serve with a simple side salad or some veggie sticks if you like!