



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Green Olives


Green olives are picked when they have reached full size but before they have had a chance to fully ripen.



## 1 Cheesy Gnocchi Bake

Balsamic roasted vegetables with green olives, tossed with Gluten Free Lab's pumpkin gnocchi and finished with melted nut cheddar cheese.

 30 minutes

 2 servings

 Plant-Based

14 September 2020

### Mix it up!

*If you prefer a richer tomato sauce, stir a tin of crushed tomatoes or passata through the vegetables before baking. Cover the oven dish with foil to speed up the cooking time if needed.*

Per serve: **PROTEIN** 18g **TOTAL FAT** 53g **CARBOHYDRATES** 105g

## FROM YOUR BOX

FENNEL	1
RED CAPSICUM	1/2 *
CHERRY TOMATOES	1 bag (200g)
GREEN OLIVES	1 jar
GARLIC CLOVE	1
PUMPKIN GNOCCHI	1 packet (400g)
NUT CHEDDAR CHEESE	1 packet
BASIL	1/3 packet (20g) *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive oil, salt and pepper, dried oregano, balsamic vinegar

## KEY UTENSILS

large oven dish, saucepan

## NOTES

Roast the vegetables on the top shelf of the oven to blister the vegetables.

Keep an eye on the gnocchi as it cooks. They might not all rise so check one after 2 minutes just incase.



### 1. PREPARE THE TRAY BAKE

Set oven 220°C.

Slice fennel and capsicum. Halve cherry tomatoes. Add to a large lined oven dish with drained olives (use to taste).



### 2. TOSS THE VEGETABLES

Toss vegetables with 1 crushed garlic clove, **1/2 tsp oregano**, **2 tbsp vinegar** and **2 tbsp olive oil**. Season with **salt and pepper**. Roast in the oven for 15 minutes (see notes).

### 3. COOK THE GNOCCHI

Bring a saucepan of water to boil. Add gnocchi and cook for 2-3 minutes or until they begin to rise (see notes). Drain and rinse.



### 4. BAKE THE GNOCCHI

Stir the cooked gnocchi through the roasted vegetables. Grate cheese on top and return to oven for 5 minutes or until melted.



### 5. FINISH AND PLATE

Garnish gnocchi with basil leaves and serve at the table.

**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**

