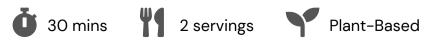


## Product Spotlight: Miso Paste

This salty ingredient is made from fermented soy beans (or rice/barley) ground into a thick paste. It has a savoury, umami flavour and comes in a variety of shades from light to dark.

# Miso and Hazelnut Gnocchi

A surprising combination of miso paste, tempeh and hazelnuts make up the base of the sauce to coat fluffy gnocchi.



Fry the gnocchi!

Instead of boiling, try frying the gnocchi. Heat a frypan over medium-high heat with oil. Add gnocchi and cook for 2-3 minutes each side until golden brown.

#### FROM YOUR BOX

BROWN ONION	1/2 *
HAZELNUTS	1 packet (40g)
KALE	1/2 bunch *
ZUCCHINI	1/2 *
MISO PASTE	1 sachet
PLAIN TEMPEH	1 packet (200g)
PIZZA PASTE	1 sachet
GNOCCHI	1 packet (400g)

\*Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil for cooking, salt and pepper

#### **KEY UTENSILS**

large frypan, saucepan

NOTES



# **1. PREPARE INGREDIENTS**

Bring a large saucepan of water to the boil (see step 4).

Slice onion, roughly chop hazelnuts, remove kale leaves from the stem and tear, grate zucchini.



# **2. FRY THE TEMPEH**

Heat a large frypan over medium-high heat with **oil.** Add onions, hazelnuts, miso paste and tempeh. Use a spoon to break up the tempeh and cook for 4–6 minutes.



## **3. ADD VEGETABLES**

Add zucchini and kale with pizza paste, cook for 1–2 minutes. Pour in **1 cup water**. Simmer covered for 5–8 minutes.



# **4. COOK THE GNOCCHI**

Add gnocchi to the boiling water and cook until they float (roughly 2-3 minutes). Drain.



## **5. TOSS IN GNOCCHI**

Toss the cooked gnocchi through the sauce until well coated. Season with **salt and pepper** to taste.



### **6. FINISH AND PLATE**

Evenly divide gnocchi into bowls.

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

