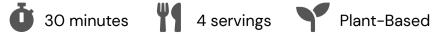




# Cheesy Gnocchi Bake

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







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.

TOTAL FAT CARBOHYDRATES

#### FROM YOUR BOX

FENNEL	1
RED CAPSICUM	1
CHERRY TOMATOES	1 bag (400g)
GREEN OLIVES	1 jar
GARLIC CLOVE	1
PUMPKIN GNOCCHI	2 packets (2 x 400g)
NUT CHEDDAR CHEESE	1 packet
BASIL	1/2 packet (30g) *

<sup>\*</sup>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.



## 2. TOSS THE VEGETABLES

Toss vegetables with 1 crushed garlic clove, 1 tsp oregano, 3 tbsp vinegar and 1/4 cup 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.



