



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED



### Product Spotlight: Gnocchi

Sourced from local business iPastai, the gnocchi is made with only top quality semolina, wheat flour and free range eggs. The result is outstanding!



## 3 Spanish Gnocchi with Chorizo

Spanish flavourful gnocchi with Holy Smoke chorizo, courgettes and capsicum finished with grated cheese and chives.

 20 minutes

 2 servings

 Pork

3 August 2020

## FROM YOUR BOX

CHORIZO	1 packet (150g)
RED ONION	1/2 *
YELLOW CAPSICUM	1
COURGETTES	2
GARLIC CLOVE	1
CHERRY TOMATOES	1 bag (200g)
TOMATO PASTE	1/2 sachet *
FESTIVAL LETTUCE	1/2 *
SUGAR SNAP PEAS	1/2 bag (75g) *
GNOCCHI	1 packet (400g)
CHIVES	1/3 bunch *
GRATED CHEESE	1/2 packet *

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

olive + oil for cooking, salt, pepper, ground cumin, vinegar (of choice)

## KEY UTENSILS

saucepan, large frypan

## NOTES

Roast chorizo, onion, capsicum and courgettes in oven if you prefer! Toss with cherry tomatoes and gnocchi to serve.

**No pork option - chorizo is replaced with Portuguese smoked chicken.** Cook as per recipe instructions, alternatively slice and add as topping to serve.

**No gluten option - gnocchi is replaced with GF gnocchi.** Cook as per recipe instructions.



### 1. COOK THE CHORIZO

Bring a saucepan of water to the boil (for the gnocchi).

Heat a large frypan with **oil** over medium heat. Slice and add chorizo and red onion. Cook for 4-5 minutes.



### 2. SIMMER THE SAUCE

Slice capsicum and courgettes. Add to pan with **1 tsp cumin** (optional) and crushed garlic. Halve cherry tomatoes and add with **1/2 cup water** and 1/2 sachet tomato paste. Simmer, covered, for 10 minutes.



### 3. PREPARE THE SALAD

Trim, chop and rinse festival lettuce and sugar snap peas. Toss together in a bowl with **olive oil and vinegar**. Set aside.



### 4. COOK THE GNOCCHI

Add gnocchi to boiling water and cook until they float, roughly 3 minutes. Remove using a slotted spoon and add to pan with sauce.



### 5. TOSS GNOCCHI & SAUCE

Toss the gnocchi in the sauce to combine, season with **salt and pepper** to taste. Scatter over chopped chives.



### 6. FINISH & PLATE

Serve chorizo gnocchi at the table with side salad. Top with cheese.

**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**

