



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

 4 servings

 Pork

3 August 2020

FROM YOUR BOX

CHORIZO	1 packet (250g)
RED ONION	1/2 *
YELLOW CAPSICUM	1
COURGETTES	3
GARLIC CLOVES	2
CHERRY TOMATOES	1 bag (400g)
TOMATO PASTE	1/2 sachet *
BROCCOLINI	1 bunch
GNOCCHI	1 packet (800g)
CHIVES	1/3 bunch *
GRATED CHEESE	1/2 packet *

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, ground cumin

KEY UTENSILS

large saucepan, large frypan

NOTES

Roast chorizo, onion, capsicum and courgettes in the 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 large saucepan of water to the boil (for the broccolini and 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 **2 tsp cumin** (optional) and crushed garlic. Halve cherry tomatoes and add with **1 cup water** and 1/2 sachet tomato paste. Simmer, covered, for 10 minutes.



3. BLANCH THE BROCCOLINI

Trim broccolini and blanch in the pan with boiling water for 2-3 minutes or to your liking. Remove using a slotted spoon, reserving boiling water for the gnocchi.



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 a side of broccolini. 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

