



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. iPastai don't use any artificial colours, flavours or preservatives. The result is outstanding!



3. TOMATO GNOCCHI

WITH BASIL & PARMESAN GARNISH

 20 Minutes

 2 Servings

Soft, light little pillows of potato dough, cooked and tossed through a flavoursome tomato and ham sauce.

FROM YOUR BOX

BROWN ONION	1
HAM	1 packet
GARLIC CLOVES	1-2
ZUCCHINI	1/2 *
CHERRY TOMATOES (TIN)	400g
CHERRY TOMATOES	1 packet (200g)
BASIL	1 packet
PARMESAN CHEESE	1/2 packet *
GNOCCHI	1 packet (400g)
BABY SPINACH	1 bag (60g)

* Ingredient also used in another recipe

FROM YOUR PANTRY

olive + oil (for cooking), salt, pepper, balsamic vinegar

KEY UTENSILS

saucepan, pan

NOTES

Grate zucchini if more suitable for the kids!

Add some gnocchi cooking water to tomato sauce if you need it to loosen in order to coat the gnocchi.

No gluten option - gnocchi is replaced with GF gnocchi.

No pork option - ham is replaced with smoked turkey.



1. COOK ONION + HAM

Bring a saucepan of water to the boil.

Heat a frypan with **oil** over medium-high heat. Chop onion and ham, add to pan with crushed garlic cloves. Cook for 3-4 minutes.



2. MAKE THE SAUCE

Slice and add zucchini (see notes), pour in tinned cherry tomatoes, **1/2 tbsp balsamic vinegar, salt and pepper.**

Simmer, covered, for 5 minutes.



3. PREPARE THE GARNISH

Quarter or halve cherry tomatoes. Pick basil leaves. Toss in a bowl with parmesan cheese, **olive oil, salt and pepper.**



4. COOK THE GNOCCHI

Add gnocchi to the boiling water and cook until they float (roughly 3-4 minutes). Remove using a slotted spoon and add straight into tomato sauce.



5. TOSS EVERYTHING TOGETHER

Add baby spinach, stir through, and season with **salt and pepper** to taste (see notes).



6. FINISH AND PLATE

Divide gnocchi evenly among plates and top with tomato garnish. Drizzle with extra **balsamic vinegar** if desired.

How did the cooking go? We'd love to know - help us by sharing your thoughts!
Want to chat? Call us Mon-Tue 8.30am-6.00pm, Wed-Fri 8.30am-4.00pm on 1300 135 660 or text us anytime on 0481 072 599.

