

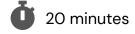




# Pan-fried Tomato Gnocchi

# with Beef Scallopini

Pan-fried gnocchi tossed in a fresh tomato sauce and served alongside beef scallopini. Topped with creamy ricotta and spinach leaves to serve.





4 servings



# Slice the beef

Sliced the cooked scallopini and toss through the gnocchi if you like!

## FROM YOUR BOX

GARLIC CLOVES  COURGETTES  CHERRY TOMATOES  1 punnet (400g)  I packet (700g)  BASIL  1 packet  BEEF SCALLOPINI  500g  RICOTTA  1/2 tub (250g)*  BABY SPINACH  1/2 bag (100g)*  YELLOW CAPSICUM  1  GOURMET EGGPLANTS  2  TOMATO SUGO  1 jar (350g)		
CHERRY TOMATOES 1 punnet (400g)  GNOCCHI 1 packet (700g)  BASIL 1 packet  BEEF SCALLOPINI 500g  RICOTTA 1/2 tub (250g) *  BABY SPINACH 1/2 bag (100g) *  YELLOW CAPSICUM 1  GOURMET EGGPLANTS 2	GARLIC CLOVES	3
GNOCCHI 1 packet (700g)  BASIL 1 packet  BEEF SCALLOPINI 500g  RICOTTA 1/2 tub (250g) *  BABY SPINACH 1/2 bag (100g) *  YELLOW CAPSICUM 1  GOURMET EGGPLANTS 2	COURGETTES	3
BASIL 1 packet  BEEF SCALLOPINI 500g  RICOTTA 1/2 tub (250g) *  BABY SPINACH 1/2 bag (100g) *  YELLOW CAPSICUM 1  GOURMET EGGPLANTS 2	CHERRY TOMATOES	1 punnet (400g)
BEEF SCALLOPINI \$\text{ 500g}\$  RICOTTA	GNOCCHI	1 packet (700g)
RICOTTA 1/2 tub (250g) *  BABY SPINACH 1/2 bag (100g) *  YELLOW CAPSICUM 1  GOURMET EGGPLANTS 2	BASIL	1 packet
BABY SPINACH 1/2 bag (100g) *  YELLOW CAPSICUM 1  GOURMET EGGPLANTS 2	BEEF SCALLOPINI	500g
YELLOW CAPSICUM 1 GOURMET EGGPLANTS 2	RICOTTA	1/2 tub (250g) *
GOURMET EGGPLANTS 2	BABY SPINACH	1/2 bag (100g) *
dia .	YELLOW CAPSICUM	1
TOMATO SUGO 1 jar (350g)	GOURMET EGGPLANTS	2
	TOMATO SUGO	1 jar (350g)

<sup>\*</sup>Ingredient also used in another recipe

#### FROM YOUR PANTRY

oil/butter for cooking, salt, pepper, dried oregano

#### **KEY UTENSILS**

large frypan x 2

#### **NOTES**

Add spinach leaves to wilt at step 4 if you prefer.

No beef option - beef scallopini is replaced with chicken schnitzels. Increase cooking time to 4-5 minutes on reach side or until cooked through.

No gluten option - gnocchi is replaced with GF gnocchi.

VEG OPTION - Ingredients are replaced with vegetarian alternatives - follow the cooking instructions as directed.



# 1. SAUTÉ GARLIC & COURGETTES

Heat a large pan with **2 tbsp oil** over medium heat. Peel and crush garlic cloves a little. Add to pan to infuse oil. Thinly slice and add courgettes as you go. Season with **1 tsp oregano, salt and pepper**.

VEG OPTION - Cook as above adding sliced capsicum and diced eggplant.



### 2. ADD THE TOMATOES

Halve or quarter cherry tomatoes and add to pan with **1/4 cup water**. Simmer for 10 minutes.

For the VEG OPTION - Cook as above, adding tomato sugo and another 1/2 cup water. Simmer for 10 minutes.



#### 3. PAN-FRY THE GNOCCHI

Heat another large frypan with 40g butter (or oil) over medium-high heat. Add gnocchi and toss in pan until golden. Add 1/2 cup water, cover and cook for 5 minutes or until gnocchi is cooked.



# 4. TOSS GNOCCHI AND SAUCE

Slice basil leaves.

When gnocchi is cooked, add to tomato sauce, take off heat and stir through basil. Wipe gnocchi pan and reheat over high heat.



# 5. COOK THE SCALLOPINI

Coat scallopini with 1 tsp oregano, oil, salt and pepper. Cook in the heated frypan (in batches) for 1 minute on each side or until cooked to your liking

**WEG OPTION - Skip this step.** 



# 6. FINISH AND SERVE

Season gnocchi with **salt and pepper** to taste. Serve alongside scallopini. Top with a dollop of ricotta and fresh spinach leaves.

VEG OPTION - Serve ratatouille gnocchi topped with a dollop of ricotta and spinach leaves.

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



