



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Gnocchi


Sourced from local business iPastai, your gnocchi is made with top quality semolina, wheat flour & free range eggs, without any artificial colours, flavours or preservatives. The result is outstanding!



## 2 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.

 20 minutes

 4 servings





 Beef

4 June 2021

*Slice the beef*

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

## FROM YOUR BOX

GARLIC CLOVES	3
COURGETTES	3
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
 TOMATO SUGO	1 jar (350g)

\*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 each 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.

 **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

 **VEG 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](mailto:hello@dinnertwist.com.au)

