



DINNER TWIST  
LOCAL, HEALTHY, DELIVERED




### Product Spotlight: Broccoli


Broccoli has long been known as one of the healthiest veggies because of its nutritional makeup. This superfood is loaded with fibre, antioxidants and vitamin C which aid in iron absorption!



## 3 Creamy Lemon Gnocchi with Crispy Bacon

Fresh gnocchi from local business iPastai tossed in a fresh creamy lemon sauce. Finished with a crispy bacon, walnut and sage topping.




 20 minutes

 4 servings

 Pork

11 January 2021

## FROM YOUR BOX

WALNUTS	1 packet (60g)
BACON 	1 packet (200g)
SAGE	1 packet
SOUR CREAM	1 tub (200g)
LEMON	1
CHIVES	1/2 bunch *
BROCCOLI	1
GNOCCHI	1 packet (800g)
 BUTTERNUT PUMPKIN	1
 CHERRY TOMATOES	1 punnet (200g)

*\*Ingredient also used in another recipe*

## FROM YOUR PANTRY

oil for cooking, salt, pepper, 1-2 garlic cloves


## KEY UTENSILS

large frypan, large saucepan

## NOTES

**No pork option – bacon is replaced with turkey.** Follow step 1, cooking turkey until golden (it will not crisp up as bacon).


**No gluten option – gnocchi is replaced with 2 packets gluten-free gnocchi.** Cook as per recipe.

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



### 1. PREPARE THE TOPPING

Bring a large saucepan of water to the boil. Chop walnuts, bacon and sage. Cook in a pan with oil over high heat until crispy. Transfer to a plate, keep pan over heat.

 **VEG OPTION – Bring a saucepan of water to boil. Set oven to 220°C. Dice pumpkin (2-3cm) and toss with halved tomatoes, chopped sage and oil on a lined oven tray. Roast for 15 minutes.**




### 4. COOK THE GNOCCHI

Add gnocchi to boiling water and cook until they float, roughly 3 minutes. See step 5.



### 2. MAKE THE SAUCE

Add sour cream and **1/4 cup water** to reserved pan (see notes). Zest lemon and stir in along with lemon juice, chopped chives and **1-2 crushed garlic cloves**. Season with **salt and pepper**. Simmer over medium heat.

 **VEG OPTION – Heat a large frypan over medium heat and continue as above.**



### 5. MIX GNOCCHI & SAUCE

Drain gnocchi and add straight to sauce. Stir gently to combine. Adjust seasoning with **salt and pepper**.




### 3. BLANCH THE BROCCOLI

Trim and cut broccoli into small florets. Blanch in the boiling water for 2-3 minutes or to your liking. Remove using a slotted spoon, reserving boiling water for the gnocchi.



### 6. FINISH AND SERVE

Serve gnocchi topped with walnut mixture and with a side of blanched broccoli.

 **VEG OPTION – Season roast vegetables with salt and pepper. Serve on top of gnocchi along with chopped walnuts and a side of blanched broccoli.**

**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)

