



DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Sage

Sage is a lovely aromatic herb that pairs well with warm nutty flavours. The leaves crisp up well, making a wonderful topping for this gnocchi.



1 Alfredo Gnocchi with Prosciutto Crumb

Fresh potato gnocchi from iPastai with a creamy mushroom Alfredo sauce, topped with crunchy walnuts, sage and prosciutto.

 20 minutes

 4 servings



 Pork

13 August 2020

Mix it up!

Finely chop the broccoli florets and add to the pan with the onion to hide the greens even further. Or you can blend the cooked broccoli with the walnuts to make a pesto!

FROM YOUR BOX

WALNUTS	1 packet (40g)
PROSCIUTTO 	1 packet (100g)
SAGE	1 packet
BROWN ONION	1
SLICED MUSHROOMS	1 punnet (200g)
SOUR CREAM	1 tub (200g)
BROCCOLI	1
GNOCCHI	1 packet (800g)
 SUN-DRIED TOMATO STRIPS	1 packet

**Ingredient also used in another recipe*

FROM YOUR PANTRY

oil for cooking, salt, pepper, dried oregano

KEY UTENSILS


large frypan, saucepan

NOTES

You can also add a crushed garlic clove for a flavour boost.

No pork option – prosciutto is replaced with smoked chicken. Slice and stir through the gnocchi in step 5.

No gluten option – gnocchi is replaced with GF gnocchi.

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



1. MAKE THE TOPPING

Bring a large saucepan of water to boil (for step 4.)

Chop walnuts, prosciutto and sage. Cook in a pan with **oil** over medium-high heat until crispy. Remove to a plate and keep pan on heat.

 **VEG OPTION** – Cook as above without prosciutto.



2. SAUTÉ THE ONION

Chop onion and add to pan along with **oil** and **2 tsp dried oregano** (see notes). Cook for 5 minutes until softened.



3. MAKE THE SAUCE

Add mushrooms and cook for 2–3 minutes until softened. Stir in sour cream and **3/4 cup water**. Simmer over medium heat.




4. COOK THE GNOCCHI

Trim and cut broccoli into small florets. Add to boiling water along with gnocchi and cook for 3 minutes or until gnocchi floats.



5. MIX GNOCCHI & SAUCE


Drain gnocchi and broccoli. Add straight to sauce along with 1/2 the prosciutto topping. Stir to combine. Season with **salt and pepper**.

 **VEG OPTION** – Stir 1/2 the walnuts and sage topping and 1/2 the sun-dried tomatoes through the gnocchi.



6. FINISH AND PLATE

Divide gnocchi into bowls and top with prosciutto topping.

 **VEG OPTION** – Divide gnocchi into bowls and top with remaining sun-dried tomatoes.

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

