



### Product Spotlight: Gnocchi

Sourced from local business iPastai, your gnocchi is made with top quality semolina, wheat flour and free-range eggs. iPastai don't use artificial colours, flavours or preservatives.



## Creamy Tarragon Gnocchi with Crispy Prosciutto

Soft pillowy gnocchi tossed in a creamy sauce with mushrooms and spinach and topped with crispy prosciutto.



20 minutes



4 servings



Pork

## Switch it up!

*If you don't have dried tarragon, you can flavour the sauce with dried or fresh thyme. Add some crushed garlic for added depth of flavour.*

PROTEIN	TOTAL FAT	CARBOHYDRATES
16g	22g	40g

## FROM YOUR BOX

PROSCIUTTO	1 packet
BROWN ONION	1
MUSHROOMS	300g
SOUR CREAM	1 tub
BABY SPINACH	120g
GNOCCHI	1 packet

## FROM YOUR PANTRY

olive oil, salt, pepper, dried tarragon, 1 stock cube (of choice)

## KEY UTENSILS

frypan, large saucepan

## NOTES

If you prefer crispier gnocchi, you can pan-fry it instead. Toss the gnocchi in a frypan until golden. Add 1/2 cup water, cover and cook for 5 minutes or until gnocchi is cooked.

**No gluten option – gnocchi is replaced with gluten-free gnocchi.**



### 1. CRISP THE PROSCIUTTO

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

Heat a frypan over medium-high heat with **olive oil**. Cook prosciutto (in batches if needed) for 2–3 minutes until crispy. Remove to a plate and keep pan on heat.



### 2. SAUTÉ THE VEGETABLES

Slice onion and mushrooms. Add to pan as you go along with **2 tsp dried tarragon** and **1 tbsp olive oil**. Cook for 5 minutes until softened.



### 3. SIMMER THE SAUCE

Crumble in **stock cube** and stir in sour cream. Add **2 cups water**, stir until combined and simmer for 3–4 minutes. Add spinach to wilt. Take off heat.



### 4. COOK THE GNOCCHI

Add gnocchi to boiling water and cook for 2–3 minutes or until they float. Drain.



### 5. ADD THE GNOCCHI

Add gnocchi to sauce and stir to combine. Season with **salt and pepper** to taste.



### 6. FINISH AND SERVE

Crumble prosciutto or slice it into smaller pieces. Scatter on top to serve.



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