P

DINNER TWIST
LOCAL, HEALTHY, DELIVERED



Product Spotlight: Oregano

After the Romans conquered the Greeks, they inherited oregano and were responsible for its extensive use in Europe and abroad. With time, oregano found itself on a journey from the Middle East to China.

Pan-Fried Oregano Gnocchi

with Romesco Sauce

Pan-fried potato gnocchi in an oregano pan sauce, served over homemade romesco sauce with balsamic roasted vegetables.

40 minutes | 4/6 servings | Vegetarian

Spice it up!

Garnish the final dish with some bread crumbs toasted with lemon zest, and add lemon wedges, dried chilli flakes and parmesan cheese.

Per serve 4/6 Person:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	19g	17g	66g/71g

FROM YOUR BOX

	4 PERSON	6 PERSON
ZUCCHINI	1	1
BUTTON MUSHROOMS	400g	400g + 200g
CHERRY TOMATOES	200g	2 x 200g
OREGANO	1 packet	1 packet
ROASTED PEPPERS	1 jar	2 jars
ALMONDS	80g	80g + 40g
GARLIC CLOVES	2	3
GNOCCHI	700g	700g + 500g

FROM YOUR PANTRY

oil for cooking, olive oil, butter, salt, pepper, balsamic vinegar

KEY UTENSILS

large frypan, oven tray, stick mixer (or small blender)

NOTES

If you want to try extra flavours in your romesco sauce, you can add some sun-dried tomatoes, substitute balsamic vinegar with sherry vinegar, toast the almonds before blending, and add some smoked paprika or cayenne pepper.

If preferred, substitute butter with olive oil.

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

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1. ROAST THE VEGETABLES

Set oven to 220°C and bring a saucepan of water to the boil.

Crescent **zucchini**, halve **mushrooms**, and toss with **cherry tomatoes, 1/2 packet oregano, oil, 1 tbsp balsamic vinegar, salt** and **pepper** on a lined tray. Roast 15–20 mins until golden and tender



2. BLEND THE ROMESCO

Drain and slice **roasted peppers** (see notes). Chop **almonds** and **1 garlic clove**. Use a stick mixer to blend with **1 tbsp vinegar** and **3 tbsp olive oil** to smooth consistency. Season with **salt and pepper**.

6P - use 2 garlic cloves, 2 tbsp vinegar and 4 tbsp olive oil.



3. BOIL THE GNOCCHI

Add **gnocchi** to boiling water and cook for 2 minutes. Drain.



4. MAKE OREGANO SAUCE

Heat a large frypan over medium-high heat with **3 tbsp oil** and **3 tbsp butter** (see notes). Cook for 2-3 minutes until **butter** begins to foam. Crush in **remaining garlic clove** and add to pan along with **oregano leaves**.



5. PAN-FRY THE GNOCCHI

Add **gnocchi** to pan with **sauce**. Cook, tossing, for 3-5 minutes until **gnocchi** is golden. Season with **salt and pepper**.



6. FINISH AND SERVE

Spoon **romesco** into shallow bowls. Top with **roasted vegetables** and **gnocchi.** Drizzle over remaining **butter sauce** from frypan.

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