



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

 2 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 | 2 |
| COURGETTES | 2 |
| CHERRY TOMATOES | 1 punnet (200g) |
| GNOCCHI | 1 packet (400g) |
| BASIL | 1 packet |
| BEEF SCALLOPINI  | 300g |
| RICOTTA | 1/2 tub (250g) * |
| BABY SPINACH | 1/2 bag (60g) * |
|  YELLOW CAPSICUM | 1 |
|  GOURMET EGGPLANT | 1 |
|  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 **2 tbsp 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 frypan with **30g butter (or oil)** over medium-high heat. Add gnocchi and toss in pan until golden. Add **1/4 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 **1/2 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 (use to taste) 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

