



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

 2 servings

 Pork

11 January 2021

FROM YOUR BOX

WALNUTS	1 packet (40g)
BACON 	1 packet (100g)
SAGE	1 packet
SOUR CREAM	1/2 tub (100g)
LEMON	1
CHIVES	1/2 bunch *
BROCCOLI	1
GNOCCHI	1 packet (400g)
 BUTTERNUT PUMPKIN	1

*Ingredient also used in another recipe

FROM YOUR PANTRY

oil for cooking, salt, pepper, 1 garlic clove


KEY UTENSILS

frypan, 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 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 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 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 1/2 tub sour cream with 2 tbsp water to reserved pan (see notes). Zest 1/2 lemon and stir in along with lemon juice, chopped chives and 1 crushed garlic clove. 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 pumpkin 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

