



Cooking Made Easy

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Gnocchi with Homemade Crème Fraîche Pesto

We want your family to eat only the best, which is why we know that food is about so much more than taste alone. Texture, colour and smell all play a part in the wonderful ensemble that is the perfect dinner. For this dish, we combined the chewy deliciousness of gnocchi and the colours and smells of fresh basil and cherry tomatoes, to create a symphony that would make even Mozart proud.



25 min



family box



Cherry Tomatoes
(1 punnet)



Courgette (2)



Parmesan (4 tbsp)



Basil (1 bunch)



Pine Nuts (4 tbsp)



Crème Fraîche
(5 tbsp)



Pancetta (2 packs)




Gnocchi (2 packs)




Baby Spinach
(2 handfuls)

Ingredients

	2P	4P
Cherry Tomatoes, quartered	-	1 punnet
Courgette, cubed	-	2
Parmesan 1	-	4 tbsp
Basil, chopped	-	1 bunch
Pine Nuts, chopped	-	4 tbsp
Crème Fraîche 1	-	5 tbsp
Pancetta, cubed 2	-	2 packs
Gnocchi 3	-	2 packs
Baby Spinach	-	2 handfuls

 May feature in another recipe

 Our produce comes fresh from the farm so give it a little wash before using

LH Step for little hands

Allergens

1) Milk | **2)** Sulphites
3) Gluten

Nutrition per serving: Calories: 926 kcal | Protein: 31 g | Carbs: 109 g | Fat: 42 g | Saturated Fat: 23 g

1



1 Chop the cherry tomatoes into quarters. Slice the courgettes in half lengthways, then slice each half lengthways into three slices. Now cube the courgette and grate the parmesan.

2



2 Chop up two thirds of the basil and all the pine nuts as finely as possible. **Tip:** *Everything should be smaller than a grain of rice.* **LH:** *Mix the basil and pine nuts with your crème fraîche. Mix in the parmesan and ½ tsp of salt.*

5



3 Heat 2 tbsp of oil in a non-stick pan on high heat. When hot, cook off your courgette for 4-5 mins and season with a pinch of salt and pepper. Once browned, keep to the side for later.

6



4 Cook your pancetta for 2 mins with 2 tsp of olive oil until crispy, then add the cherry tomatoes for another 4 mins.

5 Remove everything from the pan and add 2 tsp of olive oil on medium-high heat. Fry the gnocchi for 8 mins until it's crispy around the edges.

6 Add your spinach to the gnocchi. Stir together until the spinach wilts.

7 Finally mix in the crème fraîche pesto, courgette, pancetta and tomatos. Garnish with the remaining basil. Buon appetito!