







More Than Food
HelloFresh.co.uk



Share your masterpiece! Tag your photos with #HelloFreshSnaps and share on     You'll be entered into our weekly photo contest!

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 aromas of fresh basil and cherry tomatoes, to create a symphony that would make even Mozart proud.

 30 mins

 2.5 of your 5 a day

 mealkit



Cherry Tomatoes
(1 punnet)



Courgette
(1)



Pancetta
(1 pack)



Parmesan Cheese
(20g)



Basil
(½ bunch)



Pine Nuts
(25g)



Crème Fraîche
(½ pot)



Gnocchi
(400g)



Baby Spinach
(½ bag)


2 PEOPLE INGREDIENTS

- Cherry Tomatoes, quartered
- Courgette, chopped
- Pancetta
- Parmesan Cheese
- Basil, chopped

1 punnet
1
1 pack
20g
½ bunch

- Pine Nuts
- Crème Fraîche
- Gnocchi
- Baby Spinach

25g
½ pot
400g
½ bag

 Our fruit and veggies may need a little wash before cooking!

Did you know...

The tomato is the world's most popular fruit, with more than 60 million tons produced worldwide.

Allergens: Milk, Gluten, Mustard.

Nutrition as per prepared and listed ingredients

| | Energy | Fat | Sat. Fat | Carbohydrate | Sugars | Protein | Salt |
|--------------------|--------------------|------|----------|--------------|--------|---------|------|
| Per serving | 636 kcal / 2666 kJ | 34 g | 11 g | 57 g | 7 g | 25 g | 1 g |
| Per 100g | 135 kcal / 565 kJ | 7 g | 2 g | 12 g | 1 g | 5 g | 0 g |

1



1 Cut the **cherry tomatoes** into quarters. Cut the **courgette** in half lengthways, then cut each half lengthways into 3 strips. Chop your **courgette** into roughly 3cm cubes. Roughly chop the **pancetta** and grate the **parmesan**.

2



2 Chop up two-thirds of the **basil** and the **pine nuts** as finely as possible. **Tip:** Everything should be smaller than a grain of rice. Mix your **basil** and **pine nuts** with the **crème fraîche**. Stir in your **parmesan** and a pinch of **salt**. This is your **crème fraîche pesto**!

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

4 In the now empty pan add another splash of **oil** if necessary and cook the **pancetta** for 2 mins until crispy, then add your **cherry tomatoes** and cook for another 4 mins.

5 Remove everything from the pan and add another drizzle of **oil** on medium-high heat. Add the **gnocchi** and fry for 8 mins until it's crispy around the edges.

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

7 Finally mix in your **crème fraîche pesto**, **courgette**, **cherry tomatoes** and **pancetta**. Serve a generous portion on each plate and garnish with your remaining **basil**. Buon appetito!

5



7



Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!