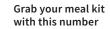


Crispy Prosciutto & Cherry Tomato Gnocchi with Gourmet Garden Basil, Garlic Bread & Rocket Salad

PASTA PERFECTION













Cucumber

Snacking Tomatoes





Prosciutto

Chilli Flakes (Optional)



Gnocchi



Lightly Dried



Bake-At-Home Ciabatta



Spinach & Rocket



Cheese

Pantry items

Olive Oil, Butter, Vinegar (White Wine or Balsamic)

Before you start

Wash hands and fresh veggies.

If you're cooking for 6, use the 2 people plus 4 people ingredients and cook meat and veggies in batches

You will need

Large saucepan \cdot Oven tray lined with baking paper \cdot Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
garlic	3 cloves	6 cloves
thyme	1 packet	1 packet
cucumber	1	2
snacking tomatoes	1 medium packet	2 medium packets
butter* (for the garlic bread)	20g	40g
chilli flakes ∮ (optional)	pinch	pinch
prosciutto	1 packet	2 packets
lightly dried basil	½ packet	1 packet
butter* (for the sauce)	20g	40g
gnocchi	1 medium packet	2 medium packets
bake-at-home ciabatta	1	2
spinach & rocket mix	1 medium packet	2 medium packets
vinegar*	drizzle	drizzle
marinated goat cheese	1 packet	2 packets

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4580kJ (1095cal)	347kJ (83cal)
Protein (g)	43.5g	3.3g
Fat, total (g)	39.6g	3g
- saturated (g)	21.2g	1.6g
Carbohydrate (g)	136g	10.3g
- sugars (g)	5.6g	0.4g
Sodium (mg)	3141mg	237.8mg
Dietary Fibre (g)	11.4g	0.9g

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.
Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

In collaboration with



Grown on farms across Australia, this lightly dried basil adds extra flavour and depth to every meal.

We're here to help!

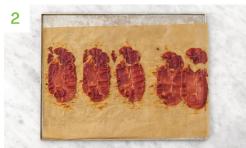
Scan here if you have any questions or concerns

2024 | CW39



Get prepped

- Preheat oven to 240°C/220°C fan-forced.
- Half-fill a large saucepan with water, add a generous pinch of salt, then bring to the boil over high heat.
- Meanwhile, finely chop garlic.
- · Pick thyme leaves.
- Thinly slice cucumber into rounds.
- Halve snacking tomatoes.
- Place the butter (for the garlic bread), half the garlic and a pinch of chilli flakes (if using) in a small microwave-safe bowl and microwave in 10 second bursts or until melted. Season with salt and set aside.



Roast the prosciutto

- Place **prosciutto** on a lined oven tray.
- Roast until crispy, 5-7 minutes.



Make the sauce

- In a large frying pan, heat a good drizzle of olive oil over high heat.
- Cook snacking tomatoes, stirring occasionally, until blistered, 4-5 minutes.
- Reduce heat to medium-low, then stir in the remaining garlic, thyme leaves,
 Gourmet Garden lightly dried basil (see ingredients) and the butter (for the sauce) and cook until fragrant, 1 minute.



Cook the gnocchi

- Meanwhile, cook gnocchi in the boiling water until floating on the surface, 2-3 minutes.
- Using a slotted spoon, add gnocchi to the frying pan with the tomatoes and toss to combine.
 Season with salt and pepper.

TIP: Add an extra splash of pasta water if the gnocchi looks dry!



Make garlic bread & toss salad

- Slice bake-at-home ciabatta in half lengthways, then slice each half diagonally.
- Brush garlic butter over cut sides of the ciabatta, then place directly on a wire oven rack and bake until heated through, 5 minutes.
- Meanwhile, in a large bowl, combine spinach & rocket mix, cucumber, a drizzle of vinegar (white wine or balsamic) and some oil from the marinated goat cheese.



Serve up

- Divide cherry tomato gnocchi between bowls.
- Crumble over crispy prosciutto and marinated goat cheese.
- Serve with garlic bread and rocket salad. Enjoy!



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