

Crispy Prosciutto & Cherry Tomato Gnocchi

with Gourmet Garden Basil, Garlic Bread & Rocket Salad

PASTA PERFECTION

Grab your meal kit with this number

38



Garlic



Thyme



Cucumber



Snacking Tomatoes



Chilli Flakes (Optional)



Prosciutto



Lightly Dried Basil



Gnocchi



Bake-At-Home Ciabatta



Spinach & Rocket Mix



Marinated Goat Cheese

Prep in: 20-30 mins
Ready in: 35-45 mins

Gourmet Garden's Aussie grown basil is lightly dried for a fresher flavour and lasts four weeks once opened. Tonight, enjoy this stellar ingredient stirred through a delicately herby sauce scattered with pillowy pan-fried gnocchi and sweet tomatoes.

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 · Oven tray lined with baking paper · 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.



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!



Roast the prosciutto

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



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**.



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**.



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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