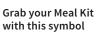


Chorizo Gnocchi & Bocconcini Bake

with Rocket-Fetta Salad

PUB BISTRO

KID FRIENDLY













Diced Tomatoes With Garlic & Onion

Garlic & Herb

Seasoning



Vegetable Stock



Powder





Chilli Flakes

(Optional)

Baby Spinach Leaves



Walnuts



Salad Leaves





Balsamic Glaze Mild Chorizo



Pearl Bocconcini



Fetta Cubes



Bake doughy gnocchi with a chorizo studded red sauce, and it will soak up the subtly smokey, salty and sweet flavours like a treat. Add the finishing touch with a bit of butter in the sauce, which together with the creamy bocconcini topping, is key for mellowing out the acidity.

Pantry items

Olive Oil, Brown Sugar, Butter

Before you start

Remember to wash your hands for 20 seconds before you get cooking.

You'll also need to give your fruit and veggies a wash.

You will need

Large baking dish · Large frying pan

Ingredients

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	2 People	4 People	
olive oil*	refer to method	refer to method	
mild chorizo	1 packet (250g)	2 packets (500g)	
brown onion	1	2	
gnocchi	1 packet	2 packets	
pearl bocconcini	1 medium packet	1 large packet	
diced tomatoes with garlic & onion	1 box	2 boxes	
garlic & herb seasoning	1 medium sachet	1 large sachet	
vegetable stock powder	1 medium sachet	1 large sachet	
chilli flakes ∮ (optional)	pinch	pinch	
brown sugar*	½ tbs	1 tbs	
butter*	20g	40g	
baby spinach leaves	1 small bag	1 medium bag	
pear	1	2	
walnuts	1 medium packet	1 large packet	
salad leaves	1 small bag	1 medium bag	
fetta cubes	1 small packet	1 medium packet	
balsamic glaze	drizzle	drizzle	

^{*}Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	5134kJ (1227Cal)	608kJ (145Cal)
Protein (g)	56.9g	6.7g
Fat, total (g)	52.9g	6.3g
- saturated (g)	21.5g	2.5g
Carbohydrate (g)	124.7g	14.8g
- sugars (g)	35g	4.1g
Sodium (mg)	4865mg	576mg

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.



Roast the chorizo & veggies

- Preheat oven to 240°C/220°C fan-forced.
- Roughly chop **mild chorizo**. Slice **brown onion** into thin wedges.
- Place chorizo and onion in a large baking dish.
 Drizzle with olive oil, toss to coat and spread out evenly.
- Bake until tender and lightly browned,
 15-20 minutes.



Cook the gnocchi

- Meanwhile, heat a large frying pan over mediumhigh heat with a generous drizzle of olive oil.
- When oil is hot, cook gnocchi, tossing occasionally, until golden, 6-8 minutes.

TIP: If needed, add extra oil so the gnocchi doesn't stick to the pan!



Bake the gnocchi

- Drain **pearl bocconcini**. Set aside.
- When the chorizo is ready, remove baking dish from oven. Stir in gnocchi, diced tomatoes with garlic & onion, garlic & herb seasoning, vegetable stock powder, a pinch of chilli flakes (if using), the brown sugar and the butter.
- Stir in baby spinach leaves. Top evenly with bocconcini. Return gnocchi to oven and bake until cheese is melted, a further 8-10 minutes.



Start the salad

- Meanwhile, thinly slice pear. Roughly chop walnuts. Set aside.
- In a medium bowl, combine pear, salad leaves and fetta cubes.



Finish the salad

- Add a drizzle of olive oil to the salad.
- · Toss to coat, then season to taste.
- Top with chopped walnuts.

Little cooks: Take the lead by tossing the salad!



Serve up

- Divide chorizo gnocchi bake between bowls.
- Drizzle balsamic glaze over rocket-fetta salad to serve. Enjoy!

Little cooks: Add the finishing touch by drizzling over the balsamic glaze! Enjoy!

