



# Chorizo Gnocchi & Bocconcini Bake

with Rocket-Fetta Salad

PUB BISTRO

KID FRIENDLY

Grab your Meal Kit with this symbol



Brown Onion



Gnocchi



Diced Tomatoes With Garlic & Onion



Garlic & Herb Seasoning



Vegetable Stock Powder



Chilli Flakes (Optional)



Baby Spinach Leaves



Pear



Walnuts



Salad Leaves



Balsamic Glaze



Mild Chorizo



Pearl Bocconcini



Fetta Cubes

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

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

	2 People	4 People
<b>olive oil*</b>	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
<b>brown sugar*</b>	½ tbs	1 tbs
<b>butter*</b>	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](https://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**.



## Start the salad

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



## Cook the gnocchi

- Meanwhile, heat a large frying pan over medium-high 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!



## 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!



## 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**.



## 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!

## We're here to help!

Scan here if you have any questions or concerns



## Rate your recipe

Did we make your tastebuds happy?

Let our culinary team know: [hellofresh.com.au/rate](https://hellofresh.com.au/rate)