



# Mediterranean Tomato Gnocchi

with Red Pesto, Green Olives & Fetta



Gnocchi



Garlic



Green Olives



Silverbeet



Soffritto Mix



Dried Oregano



Passata



Vegetable Stock Powder



Red Pesto



Fetta Cubes



Flaked Almonds

Hands-on: 15-25 mins  
Ready in: 30-40 mins

Bring the Italian restaurant vibes to the table with this delightful pasta dish. Whip up a rich herbed tomato sauce for the fusilli, top with creamy fetta and dinner is done!

### 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
olive oil*	refer to method	refer to method
gnocchi	1 packet	2 packets
garlic	3 cloves	6 cloves
green olives	1 medium packet	1 large packet
silverbeet	1 medium bag	1 large bag
soffritto mix	1 medium bag	1 large bag
dried oregano	1 sachet	2 sachets
passata	1 box	2 boxes
water*	½ cup	¾ cup
brown sugar*	2 tsp	1 tbs
vegetable stock powder	1 medium sachet	1 large sachet
red pesto	1 packet (50g)	1 packet (100g)
butter*	20g	40g
fetta cubes	1 medium packet	1 large packet
flaked almonds	1 medium packet	1 large packet

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3859kJ (922Cal)	652kJ (155Cal)
Protein (g)	23.1g	3.9g
Fat, total (g)	45.2g	7.6g
- saturated (g)	12.5g	2.1g
Carbohydrate (g)	101.5g	17.2g
- sugars (g)	15.2g	2.6g
Sodium (mg)	2626mg	444mg

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.

1



## Bake the gnocchi

- Preheat oven to **240°C/220°C fan-forced**.
- Place **gnocchi** in a large baking dish. Drizzle with **olive oil** (2 tbs for 2 people / ¼ cup for 4 people). Season, toss to coat and spread out evenly.
- Bake until golden, **15-18 minutes**.

3



## Make the sauce

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat.
- Cook **soffritto mix**, stirring, until softened, **3-4 minutes**. Add **garlic** and **dried oregano** and cook, stirring, until fragrant, **2 minutes**.
- Add **passata**, **water**, **brown sugar** and **vegetable stock powder**. Simmer until thickened slightly, **2-3 minutes**. Stir **olives**, **silverbeet** and **red pesto** through sauce until silverbeet is wilted, **1-2 minutes**.
- Remove from heat. Stir through **butter** and **gnocchi**. Season to taste.

2



## Get prepped

- Finely chop **garlic**.
- Roughly chop **green olives**.
- Roughly chop **silverbeet**.

4



## Serve up

- Divide Mediterranean tomato and oregano gnocchi between bowls. Crumble **fetta cubes** on top.
- Serve garnished with **flaked almonds**.

## Enjoy!

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