



# Cheesy Cherry Tomato & Herb Gnocchi

with Balsamic Salad & Toasted Almonds

Grab your Meal Kit with this symbol



Gnocchi



Celery



Leek



Onion



Garlic



Black Peppercorns



Flaked Almonds



Garlic & Herb Seasoning



Tinned Cherry Tomatoes



Vegetable Stock Powder



Salad Leaves



Shredded Cheddar Cheese



### Recipe Update

The recent wet and cold weather across New Zealand has impacted our regular supply of fresh ingredients and as such, what you receive may be slightly different to what's pictured. Don't worry, your recipe will be just as delicious!

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

Soft pillowy bundles of potato gnocchi, smothered in cheese and baked until deliciously golden and oozy. Now, if that hasn't got your mouth watering, wait until you pull this dish of bubbling goodness from your oven.

### Pantry items

Olive Oil, Butter, Brown Sugar, Balsamic Vinegar

## 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 frying pan with a lid (or foil)

## Ingredients

	2 People	4 People
<b>olive oil*</b>	refer to method	refer to method
gnocchi	1 packet	2 packets
celery	1 stalk	2 stalks
leek	1	2
onion	1 (medium)	1 (large)
garlic	2 cloves	6 cloves
black peppercorns	½ sachet	1 sachet
flaked almonds	1 packet	2 packets
<b>butter*</b>	40g	80g
garlic & herb seasoning	1 sachet	1 sachet
tinned cherry tomatoes	1 tin	2 tins
<b>water*</b>	½ cup	1 cup
<b>brown sugar*</b>	½ tbs	1 tbs
vegetable stock powder	1 large sachet	2 large sachets
shredded Cheddar cheese	1 packet (50g)	1 packet (100g)
salad leaves	1 small bag	1 medium bag
<b>balsamic vinegar*</b>	drizzle	drizzle

\*Pantry Items

## Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	3477kJ (831Cal)	510kJ (122Cal)
Protein (g)	25.9g	3.8g
Fat, total (g)	30.1g	4.4g
- saturated (g)	17.1g	2.5g
Carbohydrate (g)	108.6g	15.9g
- sugars (g)	17g	2.5g
Sodium (mg)	2994mg	440mg

The quantities provided above are averages only.

## Allergens

Always read product labels for the most up-to-date allergen information.

Visit [hellofresh.co.nz/foodinfo](https://hellofresh.co.nz/foodinfo) for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.



## Pan-fry the gnocchi

- In a large frying pan, heat a drizzle of **olive oil** over medium-high heat. When oil is hot, pan-fry **gnocchi**, tossing occasionally, until golden, **6-8 minutes**. Transfer to a plate.

**TIP:** Cook the gnocchi in batches if your pan is crowded.



## Add the gnocchi & cheese

- Add the **gnocchi** to the sauce and stir to combine. Sprinkle with **shredded Cheddar cheese**.
- Reduce heat to low, then cover with a lid (or foil) and cook until cheese has melted, **2-3 minutes**.



## Get prepped

- Meanwhile, thinly slice **celery** and **leek**. Finely chop **garlic**.
- Crush **black peppercorns** (see ingredients) with a mortar and pestle or in their sachet using a rolling pin.
- Return the frying pan to medium-high heat. Toast **flaked almonds**, tossing, until golden, **2-3 minutes**. Transfer to a bowl.



## Make the salad

- In a medium bowl, add **salad leaves** and a drizzle of **balsamic vinegar** and **olive oil**. Toss to combine and season to taste.



## Make the sauce

- Return the frying pan to medium-high heat with 1/2 the **butter** and drizzle of **olive oil**. Cook **celery** and **leek**, stirring, until softened, **4-5 minutes**.
- Add **garlic**, crushed **peppercorns** and **garlic & herb seasoning** and cook until fragrant, **1 minute**.
- Add **tinned cherry tomatoes**, the **water**, **brown sugar**, **vegetable stock powder** and remaining **butter**. Stir to combine and simmer until slightly thickened, **4-5 minutes**. Season with **salt** and **pepper**.



## Serve up

- Divide cheesy cherry tomato and herb gnocchi between bowls.
- Sprinkle over toasted almonds. Serve with balsamic salad. Enjoy!

## We're here to help!

Scan here if you have any questions or concerns



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