

Cheesy Cherry Tomato & Herb Gnocchi with Balsamic Salad & Toasted Almonds

Grab your Meal Kit with this symbol









Celery

Leek





Onion

Garlic

Black Peppercorns



Flaked Almonds

Garlic & Herb Seasoning

Vegetable Stock

Powder





Tinned Cherry Tomatoes



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!

Pantry items

Olive Oil, Butter, Brown Sugar, Balsamic Vinegar

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.

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
olive oil*	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
butter*	40g	80g
garlic & herb seasoning	1 sachet	1 sachet
tinned cherry tomatoes	1 tin	2 tins
water*	1/2 cup	1 cup
brown sugar*	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
balsamic vinegar*	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** 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.



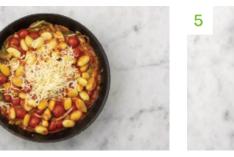
Get prepped

- 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 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.



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**.



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.



Serve up

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

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