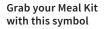


Easy Chorizo & Tomato Gnocchi Bake with Radish & Almond Salad











Mild Chorizo



Crushed & Sieved



Tomatoes





Baby Spinach



Cheese

Roasted Almonds



Mixed Salad Leaves



Olive Oil, Brown Sugar, Butter, 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 baking dish

Ingredients

| | 2 People | 4 People |
|----------------------------|-------------------|--------------------|
| olive oil* | refer to method | refer to method |
| mild chorizo | ½ packet | 1 packet |
| gnocchi | 1 packet | 2 packets |
| crushed & sieved tomatoes | 1 tin | 2 tins |
| garlic & herb seasoning | 1 sachet | 1 sachet |
| baby spinach leaves | 1 bag (30g) | 1 bag (60g) |
| brown sugar* | pinch | pinch |
| butter* | 40g | 80g |
| shredded Cheddar cheese | 1 packet (50g) | 1 packet (100g) |
| radish | 2 | 3 |
| roasted almonds | 1 packet | 2 packets |
| mixed salad leaves | 1 bag (30g) | 1 bag (60g) |
| balsamic vinegar* | drizzle | drizzle |

^{*}Pantry Items

Nutrition

| Avg Qty | Per Serving | Per 100g |
|------------------|-----------------|----------------|
| Energy (kJ) | 4099kJ (980Cal) | 647kJ (155Cal) |
| Protein (g) | 35.9g | 5.7g |
| Fat, total (g) | 47.2g | 7.5g |
| - saturated (g) | 22.2g | 3.5g |
| Carbohydrate (g) | 98.8g | 15.6g |
| - sugars (g) | 12.9g | 2g |
| Sodium (mg) | 2580mg | 407mg |

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.



Bake the gnocchi & chorizo

- Preheat oven to 240°C/220°C fan-forced.
- Finely chop mild chorizo (see ingredients).
- In a large baking dish, add **gnocchi, chorizo** and **olive oil** (1 1/2 tbs for 2 people/ 3 tbs for 4 people) to coat.
- Season, then bake until brown around the edges, 10-14 minutes.



Make the sauce

- When the gnocchi and chorizo are done, add crushed & sieved tomatoes, garlic & herb seasoning, baby spinach leaves, the brown sugar, butter and a splash of water to the baking dish. Stir to combine.
- Sprinkle over shredded Cheddar cheese.
- Bake until golden, 8-10 minutes.



Toss the salad

- Meanwhile, thinly slice radish and roasted almonds.
- In a medium bowl, combine radish, almonds, mixed salad leaves and a drizzle of balsamic vinegar and olive oil. Season to taste.



Serve up

- Divide chorizo and tomato gnocchi bake between bowls.
- · Serve with radish and almond salad.

Enjoy!