



Easy Chorizo & Tomato Gnocchi Bake

with Radish & Almond Salad

Grab your Meal Kit with this symbol



Mild Chorizo



Gnocchi



Crushed & Sieved Tomatoes



Garlic & Herb Seasoning



Baby Spinach Leaves



Shredded Cheddar Cheese



Radish



Roasted Almonds



Mixed Salad Leaves

Hands-on: 10-20 mins
Ready in: 30-40 mins

Have you tried baking gnocchi? They become soft and pillowy bundles of joy in a matter of minutes! Add smokey chorizo and a rich tomato-based sauce for a dreamy dinner from start to finish.

Pantry items

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)	409kJ (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.

1



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**.

3



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.

2



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**.

4



Serve up

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

Enjoy!