

## **Gnocchi with Homemade Crème Fraîche Pesto**

We want your family to eat only the best, which is why we know that food is about so much more than taste alone. Texture, colour and smell all play a part in the wonderful ensemble that is the perfect dinner. For this dish, we combined the chewy deliciousness of gnocchi and the colours and smells of fresh basil and cherry tomatoes, to create a symphony that would make even Mozart proud.



3 25 min







Courgette



Parmesai



Basi



Pine Nui









Ingredients	2P	4P
Cherry Tomatoes, quartered	1 cup	1½ cups
Courgette, cubed	1	2
Parmesan 1	2 tbsp	4 tbsp
Basil, chopped	½ bunch	1 bunch
Pine Nuts, chopped	2 tbsp	4 tbsp
Crème Fraîche 1	3 tbsp	5 tbsp
Pancetta, cubed	1/4 cup	½ cup
Gnocchi 2, 3	3 cups	6 cups
Baby Spinach	½ bag	1 bag

May feature in another recipe

Our produce comes fresh from the farm so give it a little wash before using

## **Allergens**

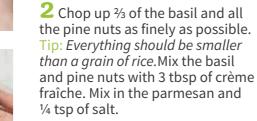
- 1) Milk | 2) Gluten
- 3) Sulphites

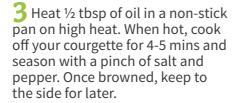
Nutrition per serving: Calories: 926 kcal | Protein: 31 g | Carbs: 109 g | Fat: 42 g | Saturated Fat: 23 g



1 Chop the cherry tomatoes into quarters. Slice the courgette in half lengthways, then slice each half lengthways into 3 slices. Now cube the courgette and grate the parmesan.

**7** Finally mix in the crème fraîche pesto, courgette, tomato and pancetta. Garnish with the remaining basil. Buon appetito!







- 4 Cook your pancetta for 2 mins with 2 tsp of olive oil until crispy, then add the cherry tomatoes for another 4 mins.
- 5 Remove everything from the pan and add 2 tsp of olive oil on medium-high heat. Fry the gnocchi for 8 mins until it's crispy around the edges.
- 6 Add two handfuls of spinach to the gnocchi. Stir together until the spinach wilts.

