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## Pan-Fried Gnocchi Pomodoro with Walnut Chive Pesto

Gnocchi with pesto is an all time favourite and we've given this one a fresh twist, by pan-frying the gnocchi to give it a beautiful crisp texture. We've also mixed up the pesto by replacing the usual basil and pine nuts with chives and walnuts. This dish went down a treat at the HelloFresh Farm, we hope your family loves it too!



30 mins



4 of your 5 a day



veggie



Onion (1)



Red Pepper (1)



Garlic Clove (1)



Basil (½ bunch)



Tomato Purée (2 tbsp)



Chopped Tomatoes (1 tin)



Gnocchi (500g)



Walnuts (25g)



Chives (1 bunch)



Lemon (½)



Olive Oil (2 tbsp)



Crème Fraîche (1 pot)



Baby Spinach (1 bag)


## 2 PEOPLE INGREDIENTS

- Onion, chopped
- Red Pepper, chopped
- Garlic Clove, grated
- Basil, chopped
- Tomato Purée
- Chopped Tomatoes
- Gnocchi

- 1**
- 1**
- 1**
- ½ bunch**
- 2 tbsp**
- 1 tin**
- 500g**

- Walnuts
- Chives, chopped
- Lemon
- Olive Oil
- Crème Fraîche
- Baby Spinach

- 25g**
- 1 bunch**
- ½**
- 2 tbsp**
- 1 pot**
- 1 bag**

 Our fruit and veggies may need a little wash before cooking!

### Did you know...

Fresh basil has a clove-like flavour whereas dried basil has a curry-like flavour.

**Allergens:** Gluten, Milk, Nut.

**Nutrition as per prepared and listed ingredients**

	Energy	Fat	Sat. Fat	Carbohydrate	Sugars	Protein	Salt
<b>Per serving</b>	712 kcal / 2978 kJ	37 g	14 g	78 g	13 g	16 g	0.3 g
<b>Per 100g</b>	125 kcal / 524 kJ	6 g	2 g	14 g	2 g	3 g	0 g

1



**1** Cut the **onion** in half through the root, peel and chop into roughly ½cm pieces. Remove the core from the **red pepper**, cut into thin slices and then chop into 1cm pieces. Peel and grate the **garlic** (or use a garlic press if you have one). Pull the **basil leaves** off their **stalks** (keep the **leaves** to one side) and finely chop the **stalks**.

2



**2** Put a large frying pan on medium heat and drizzle in some **oil**. Add your **onion** and cook for 5 mins until soft, then add your **pepper** along with a good pinch of **salt** and a grind of **black pepper**. Cook for a further 5 mins. Add your **garlic** and **basil stalks** and cook for 1 minute, then add the **tomato purée** and **chopped tomatoes**. Bring to the boil, then reduce the heat to low and let your **sauce** simmer gently for 10 mins, while you cook the gnocchi and prepare the pesto. **Tip:** *Stir the sauce from time to time!*

3



**3** Put a large frying pan on medium-high heat with a good glug of **oil** and add the **gnocchi**. Cook for 8-10 mins, stirring to turn your **gnocchi** occasionally, until it is golden and crispy.

4



**4** While your sauce and gnocchi are cooking, make your quick **pesto!** Roughly chop the **walnuts** (or put them in a freezer bag and bash them with a rolling pin!) and chop the **chives** into ½cm pieces. **Tip:** *Use scissors for the chives if you want!* Pop your **walnuts** and **chives** into a bowl and add a good squeeze of **lemon juice** and the **olive** (amount specified in the ingredient list). Season with a pinch of **salt** and a grind of **black pepper** and stir everything together.

**5** Once your **gnocchi** is golden, remove the pan from the heat.

**6** Remove your **sauce** from the heat as well and stir in the **crème fraîche**. When your **crème fraîche** is mixed in, add the **baby spinach** and stir until it wilts. Taste, and add more **salt** and **pepper** if necessary. Pour your **sauce** into your **gnocchi** and mix well.

**7** Serve your **gnocchi** in bowls. Tear your **basil leaves** over the top and spoon over your **walnut chive pesto**. Enjoy!

Don't forget to rate this recipe - just keep an eye on your emails for this week's survey!