

Quick Tomato and Mozzarella Gnocchi

hellóchef

This recipe is a simple one pan meal that takes everyone's favourite Italian dish to the next level! Plenty of Parmesan and mozzarella make this dish extra delicious.

Cals 692 • Prot 35 • Carbs 96 • Fat 19

Vegetarian • Quick Prep

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⚡ prep: 5 min

🕒 cook: 20 min

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Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking.

Ingredients

Gnocchi	2 ppl	3 ppl	4 ppl	
Olive oil	1	1	2	Tbsp
Tomato passata	200	400	400	Grams
Vegetable stock cube 15*	1	1	2	Piece
Tomato paste	30	30	50	Grams
Brown sugar	5	8	10	Grams
Dried oregano	2	2	4	Grams
Water	200	200	400	ML
Garlic onion powder	4	8	8	Grams
Cherry tomatoes	150	250	300	Grams
Fresh basil	15	15	15	Grams
Mozzarella ball 4*	125	250	250	Grams
Gnocchi 4*, 5*, 9*, 10*	500	1000	1000	Grams
Baby spinach	40	60	90	Grams
Grated Parmesan 4*, 5*	30	45	60	Grams
Salt	0.5	0.5	1	Tsp
Black pepper	0.5	0.5	1	Tsp

Allergens

*15 Celery, *4 Milk, *5 Eggs, *9 Soya, *10 Wheat

Due to production methods, we cannot guarantee our products are completely free from any allergen such as **Peanuts, Tree Nuts, Sesame Seeds, Milk, Eggs, Fish, Crustaceans, Molluscs, Soya, Wheat, Gluten, Lupin, Mustard, Sulphur Dioxide** and **Celery**.

Nutritional information Per Serving*

Energy (kJ/kcal)	2922 / 692
Fat (g)	18.7
of which saturates (g)	8
Carbohydrate (g)	96
of which sugars (g)	10.3
Fiber (g)	8.5
Protein (g)	35.1
Salt (g)	2.8

*Nutritional information only applies to ingredients supplied by Hello Chef. The cooking process and additional ingredients added at home will affect total values.



1 Start sauce

Heat a large pan over a medium-high heat with a drizzle of **olive oil**. Once hot, add the **tomato passata, vegetable stock cube, tomato paste, brown sugar, dried oregano, measured water, garlic onion powder** and **cherry tomatoes**. Bring to a simmer and reduce the heat to medium. Simmer, covered, for 8 min.



2 Prep

Meanwhile, pick the **basil** leaves. Drain the **mozzarella** and tear into bite-sized pieces.



3 Add gnocchi

After 8 min, add the **gnocchi** to the pan and simmer, covered, for 5 min or until the **gnocchi** is cooked through.

Tip! Gnocchi is cooked through when tender and no longer dense and chewy.



4 Add cheese

Once the **gnocchi** is cooked through, add the **baby spinach** and cook for 1 min further. Sprinkle the **grated Parmesan** (reserve some for garnish) and the **mozzarella** on top of the **gnocchi**. Cover the pan once more and simmer for 1 min further or until the **cheese** begins to melt. Remove from the heat and season with **salt** and **pepper** to taste.



5 Serve

Divide the **tomato gnocchi** among bowls and garnish with the **basil** and remaining **grated Parmesan**.