Quick Tomato and Mozzarella Gnocchi

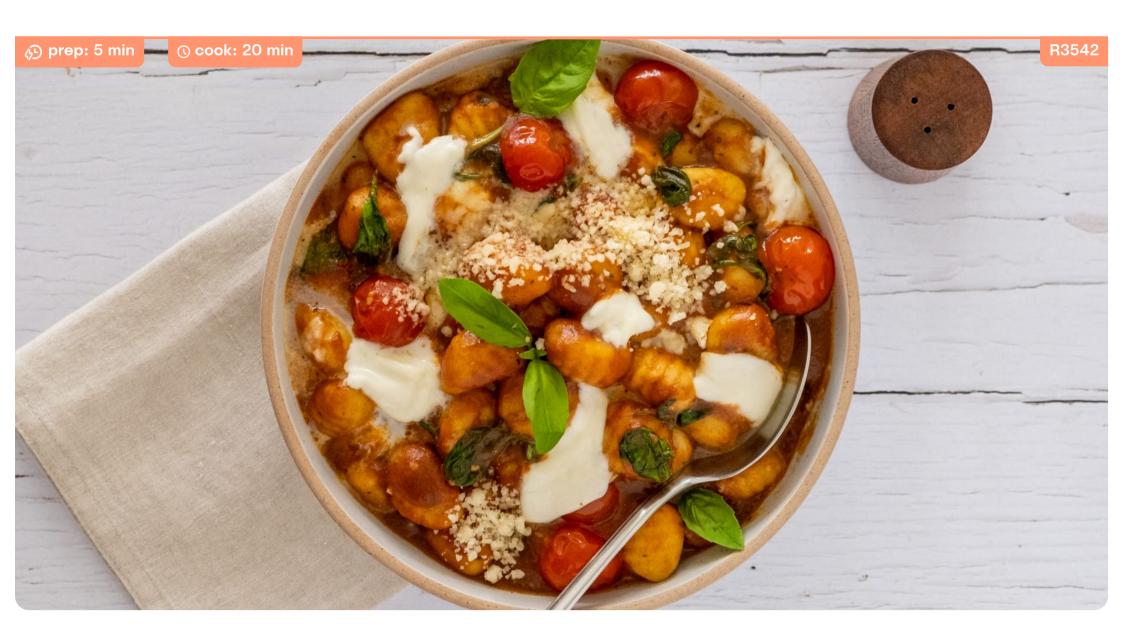
hellóchef

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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Before you start

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

Ingredients

3				
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/koal)	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 (a)	28

^{*}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**.