



Chorizo & Cherry Tomato Gnocchi Bake

with Bocconcini & Rocket-Fetta Salad

Grab your Meal Kit
with this symbol



Red Onion



Cherry/Snacking
Tomatoes



Gnocchi



Diced Tomatoes
With Garlic & Onion



Garlic & Herb
Seasoning



Vegetable Stock
Powder



Chilli Flakes
(Optional)



Pear



Walnuts



Spinach & Rocket
Mix



Balsamic Glaze



Fetta Cubes



Mild Chorizo



Pearl Bocconcini

Prep in: **20-30** mins
Ready in: **35-25** mins

Bake doughy gnocchi with a chorizo and cherry-tomato studded red sauce, and it will soak up the subtly smokey, salty and sweet flavours like a treat. Add the finishing touch with a bit of butter in the sauce, which together with the creamy bocconcini topping, is key for mellowing out the acidity.

Pantry items

Olive Oil, Brown Sugar, Butter

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

Medium or large baking dish • Large frying pan

Ingredients

	2 People	4 People
olive oil*	refer to method	refer to method
mild chorizo	1 packet (135g)	2 packets (270g)
red onion	1	2
cherry/snacking tomatoes	1 punnet	2 punnets
gnocchi	1 packet	2 packets
pearl bocconcini	1 medium packet	1 large packet
diced tomatoes with garlic & onion	1 box	2 boxes
garlic & herb seasoning	1 medium sachet	1 large sachet
vegetable stock powder	1 medium sachet	1 large sachet
chilli flakes	pinch	pinch
brown sugar*	½ tbs	1 tbs
butter*	20g	40g
pear	1	2
walnuts	1 medium packet	1 large packet
spinach & rocket mix	1 small bag	1 medium bag
fetta cubes	1 small packet	1 medium packet
balsamic glaze	drizzle	drizzle

*Pantry Items

Nutrition

Avg Qty	Per Serving	Per 100g
Energy (kJ)	4583kJ (1095Cal)	532kJ (127Cal)
Protein (g)	43.9g	5.1g
Fat, total (g)	43.9g	5.1g
- saturated (g)	18.7g	2.2g
Carbohydrate (g)	124.9g	14.5g
- sugars (g)	33.3g	3.9g
Sodium (mg)	4407mg	512mg

The quantities provided above are averages only.

Allergens

Always read product labels for the most up-to-date allergen information.

Visit hellofresh.com.au/foodinfo for allergen and ingredient information. If you have received a substitute ingredient, please be aware allergens may have changed.

1



Bake the chorizo & veggies

- Preheat oven to **240°C/220°C fan-forced**.
- Roughly chop **mild chorizo**. Slice **red onion** into thin wedges. Halve **cherry tomatoes**.
- Place **chorizo**, **onion** and **tomatoes** in a large baking dish. Drizzle with **olive oil**, tossing to coat and spread out evenly.
- Bake until tender and lightly browned, **10-15 minutes**.

4



Prep the salad

- Meanwhile, thinly slice **pear**. Roughly chop **walnuts**. Set aside.
- In a medium bowl, combine **pear**, **spinach & rocket mix** and **fetta cubes**.

2



Cook the gnocchi

- Meanwhile, heat a large frying pan over medium-high heat with a generous drizzle of **olive oil**.
- When oil is hot, cook **gnocchi**, tossing occasionally, until golden, **6-8 minutes**.

TIP: If needed, add extra oil so the gnocchi doesn't stick to the pan!

5



Toss the salad

- Add a drizzle of **olive oil** to the **salad**.
- Toss to coat, then season to taste.
- Top with chopped **walnuts**.

3



Bake the gnocchi

- Drain **pearl bocconcini**. Set aside.
- When the **chorizo** is ready, remove baking dish from oven. Stir in **gnocchi**, **diced tomatoes with garlic & onion**, **garlic & herb seasoning**, **vegetable stock powder**, a pinch of **chilli flakes** (if using), the **brown sugar** and the **butter**.
- Top evenly with **bocconcini**. Return **gnocchi** to oven and bake until cheese is melted, a further **8-10 minutes**.

6



Serve up

- Divide chorizo and cherry tomato gnocchi bake between bowls.
- Drizzle **balsamic glaze** over rocket-fetta salad to serve. Enjoy!

We're here to help!

Scan here if you have any questions or concerns

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