



Cooking Made Easy



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Gnocchi Allo Genovese with Toasted Pine Nuts & Broccoli

'Allo Genovese' simply means 'in the style of Genoa', which is the northern Italian city famous for the pesto that you'll be making tonight. 'Pesto' actually comes from the word 'pestare', which means to pound or crush, referring to the old fashioned method of making it in a pestle & mortar. If you happen to have a food processor, you can whizz the pesto together in that, or alternatively just chop, chop, chop everything until it is tiny. Andiamo!



30 min



level 1



veggie

Ingredients

	2P	4P
Del Verde Fresh Gnocchi 1	1 pack	2 packs
Basil	large bunch	large bunch
Pine Nuts	4 tbsp	8 tbsp
Hard Italian Cheese, grated 2	4 tbsp	8 tbsp
Tenderstem Broccoli	1 handful	2 handfuls
Garlic Clove	1	2

⊕ May feature in another recipe

* Good to have at home

Allergens

1) Gluten | 2) Milk

Nutrition per serving

Calories: 530kcal,
Protein: 16g, Carbs: 49g,
Fat: 30g, Saturated Fat:
13g

Measuretool

0 cm 1 cm 2 cm
| | |



1 Boil a large pot of water with $\frac{1}{2}$ tsp of salt for your gnocchi. Peel and chop $\frac{1}{4}$ of the garlic clove.

2 Heat a frying pan up on the hob and add in the pine nuts. Allow the pine nuts to toast (without oil). Keep cooking them until they are nicely browned off on all sides - it takes a while but watch them carefully as the moment your back is turned, they'll burn!



3 In a pestle & mortar, put in the $\frac{1}{4}$ clove of garlic and grind with a pinch of salt. Next, add in the basil (about 25g of leaves) and keep grinding to a paste. Now grind in $\frac{3}{4}$ of the pine nuts. If you don't have a pestle & mortar, simply cut the basil as finely as possible.

4 Turn the mixture out into a bowl and add $\frac{1}{2}$ of the cheese. Stir the mixture whilst drizzling in some extra virgin olive oil. Keep drizzling it in until you have a nice, runny consistency. Now add all but a sprinkle of the remaining cheese.



5 Chop the tenderstem broccoli widthways into 3 pieces. Plunge into the boiling water for a minute then remove and keep to the side. Keep the water for the gnocchi.

6 Place the gnocchi in the water and cook for 4 mins. Drain and keep to the side.



7 Whilst the gnocchi is cooking, bash the remaining garlic with the flat side of a knife. Add the garlic to a frying pan with 1 tbsp of olive oil on medium-high heat. Once the pan is nice and hot, add in the tenderstem and cook for 2 mins. Season well with salt and pepper.

8 Put the drained gnocchi in the pan with the tenderstem. Remove from the heat and stir in your homemade pesto. Serve with a sprinkle of cheese and the remaining nuts.