



Mediterranean Gnocchi

with Bocconcini and Oregano

Veggie 30 Minutes



Gnocchi



Bocconcini Cheese



Baby Spinach



Feta Cheese,
crumbled



Baby Tomatoes



White Wine Vinegar



Oregano



Red Onion



Garlic, cloves



Mixed Olives

HELLO MIXED OLIVES

This combo of kalamatas, black and green olives packs a briny, salty punch!

Start here

Before starting, wash and dry all produce.

Bust out

Measuring spoons, large bowl, whisk, large non-stick pan

Ingredients

	2 Person	4 Person
Gnocchi	350 g	700 g
Bocconcini Cheese	100 g	200 g
Baby Spinach	113 g	227 g
Feta Cheese, crumbled	¼ cup	½ cup
Baby Tomatoes	113 g	227 g
White Wine Vinegar	2 tbsp	4 tbsp
Oregano	7 g	7 g
Red Onion	56 g	113 g
Garlic, cloves	2	4
Mixed Olives	30 g	60 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	¼ tsp	½ tsp
Oil*		
Salt and Pepper*		

* Pantry items

Allergens

Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.



Prep

Peel, then cut **half the onion** into ¼-inch pieces (whole onion for 4 ppl). Quarter **bocconcini**. Drain, then roughly chop **olives**. Halve **tomatoes**. Strip **1 tbsp oregano leaves** (dbl for 4 ppl) from stems, then finely chop. Peel, then mince or grate **garlic**.



Marinate veggies and bocconcini

Whisk together **vinegar**, **1 tbsp oil** and **¼ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add **olives**, **bocconcini** and **tomatoes**. Season with **salt** and **pepper**, then toss to combine. Set aside.



Pan-fry gnocchi

Heat a large non-stick pan over medium-high heat. When hot, add **2 tbsp butter** and **½ tbsp oil**. Swirl the pan until **butter** melts, 1 min. Add **gnocchi**. (**NOTE:** For 4 ppl, cook 1 pkg gnocchi at a time, using 2 tbsp butter and ½ tbsp oil per batch.) Cook, stirring occasionally, until golden-brown, 5-6 min.



Finish gnocchi

Add **garlic**, **onions** and **oregano** to the pan with **gnocchi**. Cook, stirring occasionally, until **onions** soften slightly, 2-3 min.



Finish and serve

Add **gnocchi** and **spinach** to the bowl with **marinated veggies and bocconcini**. Toss to combine. Divide **gnocchi** between plates. Sprinkle **feta** over top.

Dinner Solved!

Contact

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