



## Oven baked gnocchi, market vegetables, chunky Napoli sauce.

### Ingredients

- 600g Gnocchi defrosted
- 1 jar Chunky Napoli defrosted
- Mushrooms, zucchini
- Black olives, artichoke
- Olive oil
- Salt and pepper
- Burrata or Mozzarella
- Pesto / fresh herbs

Heat oven to 220°C, put chunky cut vegetables in an oven dish, drizzle with oil, season and cook for 8-15 min depending on veg. Add the Napoli sauce to the dish and cook for another 5 min.

Meanwhile...heat a non stick pan with some oil and toast the gnocchi for a few minutes, you can use butter. Put the oven on grill and pour your pan fried gnocchi on your saucy oven veg, top with cheese and grill in the oven until golden. Finish the dish with some fresh basil and a drizzle of olive oil or some pesto.

Enjoy!

## Pan fried gnocchi, market vegetables, burnt butter and sage.

### Ingredients

- 300g Gnocchi defrosted
- 50g Burnt butter & sage room temp
- Mushrooms, zucchini
- Yellow beans - sliced
- Cherry toms - halved
- Olive oil
- Salt and pepper
- Lemon

Use a good non stick pan, a sharp knife, cutting board and spatula. Drizzle some oil in the pan and put it on medium - high heat, coat the entire surface of the pan with the hot oil.

Put in your veg and cook until just softened (2-5 min), put to the side and clean out your pan with a spatula. Oil the pan, crank the heat and cook the gnocchi until golden (5-7 min) Add the cherry toms, cook for a minute, add your softened butter, a squeeze of lemon juice, season and serve.

Enjoy!