



READY TO COOK
BY HARRIS FARM

CREATE THIS MEAL WITH...
DAVE'S RECIPE BOX

BAKED GNOCCHI WITH CREAMY TOMATO SAUCE AND GARLIC CROUTONS



PREP
5 min



COOK
25 min



SERVES
4

INGREDIENTS:

- > 500g Gnocchi
- > 300ml Cream
- > 400g Pasta Sauce
- > 300g Fiore Di Latte
- > 1 Garlic Bread
- > 1 English Spinach Bunch
- > 1 Broccolini Bunch

WHAT YOU'LL NEED FROM YOUR PANTRY:

- > Olive Oil
- > Salt and Pepper

METHOD – GET COOKING!



1 Preheat the oven to 220°C. Bring a large pot of salted water to the boil.

In a saucepan, add pasta sauce, bring to the boil, then add the cream and stir well. Bring sauce to the boil again, then turn to low, cook for 10 minutes and set aside in a baking dish.

2 Cut garlic bread into slices, place on a lined baking tray and cook in preheated oven for 12 minutes. Remove and roughly cut garlic bread into small pieces and set aside.

Meanwhile, add gnocchi into boiling water and cook for 2 minutes. Drain and add evenly to the baking dish.

3 Drizzle broccolini with olive oil and add to the baking dish.

Tear cheese all over the dish, then place into preheated oven and cook for 12 minutes until cheese is golden brown.

4 Cut the root ends off spinach. In a frying pan, add oil over high heat and sauté spinach for 1 minute.

Serve warm creamy tomato baked gnocchi garnished with garlic breadcrumbs.

ABOUT YOUR LEFTOVER INGREDIENTS...

- There won't be any leftovers this time!

For more recipe ideas, check out our website: <https://www.harrisfarm.com.au/recipes>



FEEDBACK OR QUESTIONS?

Shoot us an email at:
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