



Gnocchi with Bacon, Sundried Tomato Pesto and Parmesan

Simple, quick, and more-ish. Wood-smoked bacon tossed with fresh tomatoes and sun-dried tomato pesto, finished with parmesan and rocket.

ALLERGENS: Egg, Soy, Milk, Nuts, Wheat

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**HELLO
SUPPER**
simply cook it

WHOLESDOME
RECIPES ON
THE RUN

ACTIVE TIME 25 Mins
TOTAL TIME 25 Mins
SERVES 2 to 3

INGREDIENTS

500g Gnocchi (*boiled*)
¼ cup Grated Parmesan
150g Wood-smoked Bacon (*diced*)
3 Large Tomatoes (*rinsed, finely diced*)
1 tsp Italian Seasoning
Sprigs of Fresh Parsley (*rinsed, finely chopped*)
2-3 Garlic Cloves (*rinsed, finely chopped*)
2 Handfuls of Fresh Rocket (*rinsed*)
2 TBS Sundried Tomato Pesto

VARIATIONS & SUBSTITUTES

Pesto - Blend a few sundried tomatoes in oil to sub for the pesto and still get that umami kick!

Bacon - Pancetta will level this dish up quite a bit so keep that in mind for entertaining

NOTES

Finish this dish with cracked black pepper if you have on hand.

INSTRUCTIONS

STEP 1

- Dice bacon. Heat a little oil in a large pan, fry bacon.
- (Once done, remove bacon from pan. Keep pan aside, ***unwiped**, for step 3.)

STEP 2

- While bacon fries, rinse & finely dice tomatoes.
- Peel & finely chop / mince garlic.
- Rinse & finely chop parsley. Set all aside.

STEP 3

- Add a generous amount of olive oil to the ***unwiped** pan.
- Add garlic, cook for 30 seconds until fragrant.
- Now add chopped tomatoes, Italian seasoning, salt & pepper.
- Add 1/2 cup of water & cook on medium heat for +- 8 mins until tomatoes begin to break down.
- There should always be a good amount of liquid in the bottom of the pan. If the tomato mixture looks a little dry at any stage, just add more water.

STEP 4

- While tomatoes cook, boil a kettle of water. Add boiling water to a pot with the gnocchi & a pinch of salt.
- Boil Gnocchi for +- 3 to 4 mins, until it floats to the top.
- (Once done, drain, set aside).

STEP 5

- Stir pesto & parsley into the tomato mixture, then add bacon & gnocchi.
- Mix gently until well combined, then turn off the heat.
- Stir through the parmesan.

STEP 6

- Serve & top with fresh rocket. Great work!