



# Mediterranean Gnocchi

with Bocconcini and Oregano

Veggie

30 Minutes



Gnocchi



Bocconcini Cheese



Baby Spinach



Feta Cheese



Baby Tomatoes



White Wine Vinegar



Oregano



Red Onion



Garlic



Mixed Olives

HELLO MIXED OLIVES

*kalamatas, black and green olives pack a briny, salty punch!*

## Start here

Before starting, wash and dry all produce.

## Bust Out

Microplane/zester, 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	56 g	113 g
Feta Cheese	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	6 g	12 g
Mixed Olives	30 g	60 g
Unsalted Butter*	2 tbsp	4 tbsp
Sugar*	½ tsp	1 tsp
Oil*		
Salt and Pepper*		

\* Pantry items

## Allergens

Hey home cooks! Please refer to our meal kit labels for the most current allergen information.

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

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## Prep

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



## Finish gnocchi

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



## Marinate veggies

Whisk together the **vinegar, 2 tbsp oil** and **½ tsp sugar** (dbl both for 4 ppl) in a large bowl. Add the **olives, bocconcini** and **tomatoes**. Season with **salt** and **pepper**. Toss to coat. Set aside.



## Finish and serve

Add the **pan-fried gnocchi** and **spinach** to the large bowl with the **marinated veggies**. Toss to coat. Divide the **gnocchi** between plates. Sprinkle **feta** over top.

## Dinner Solved!



## Pan-fry gnocchi

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** and swirl pan to melt, 1 min. Add **gnocchi**. Cook, stirring occasionally, until golden-brown, 5-6 min. (**NOTE:** Cook 1 pkg gnocchi at a time For 4 ppl, using 2 tbsp butter for each batch!)