



# UCOOK

## French Onion Gnocchi

**with dried cranberries & balsamic vinegar**

Wine. Cheese. Pasta. Need we say more, Chef? These indulgent ingredients will all make an appearance in this fabulous French onion potato gnocchi dish. Spiced with NOMU Italian Rub & fresh thyme and coated in a creamy balsamic vinegar & cheese sauce, you won't feel anything but satisfied after this special meal.

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**Hands-on Time:** 25 minutes

**Overall Time:** 35 minutes

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**Serves:** 2 People


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**Chef:** Suné van Zyl

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Veggie

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 Deetlefs Wine Estate | Deetlefs Stonecross  
Chardonnay

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## Ingredients & Prep

350g	Potato Gnocchi
10g	Almonds <i>roughly chop</i>
1	Onion <i>peel &amp; finely slice</i>
5g	Fresh Thyme <i>rinse</i>
10ml	NOMU Italian Rub
40g	Green Leaves <i>rinse</i>
20g	Dried Cranberries <i>roughly chop</i>
20ml	Balsamic Vinegar
40ml	White Wine
50ml	Crème Fraîche
50g	Italian-style Hard Cheese <i>grate ½ &amp; peel ½ into ribbons</i>

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Sugar/Sweetener/Honey  
Butter (optional)

**1. IT'S PASTA O'CLOCK** Bring a pot of salted water to a boil for the gnocchi. Cook the gnocchi until they float to the surface, 1-2 minutes. Drain, reserving 1 cup of pasta water, and toss through a drizzle of olive oil.

**2. FOR SOME CRUNCH** Place the chopped almonds in a pan over medium heat. Toast until golden brown, 2-4 minutes (shifting occasionally). Remove from the pan and set aside.

**3. TIME FOR THYME** Return the pan to medium heat with a drizzle of oil and a knob of butter (optional). When hot, fry the sliced onion and the rinsed thyme until caramelised, 8-10 minutes (shifting occasionally). At the halfway mark, add a sweetener (to taste) and the NOMU rub.

**4. CRANBERRY SALAD** In a salad bowl, toss together the rinsed leaves, the chopped cranberries, ½ the toasted nuts, ½ the balsamic vinegar, a drizzle of olive oil, and seasoning. Set aside.

**5. FINISH THE SAUCE** When the onions are done, remove and discard the thyme, then pour in the wine and cook until almost all evaporated, 1-2 minutes. Remove the pan from the heat and add in the cooked gnocchi, the crème fraîche, the grated hard cheese, and the remaining balsamic vinegar. Loosen with the reserved pasta water if too thick. Season and set aside.

**6. PERFECT PASTA** Serve up the creamy caramelised onion gnocchi and garnish with the hard cheese ribbons and the remaining toasted nuts. Serve the fresh dressed salad on the side.

## Nutritional Information

Per 100g

Energy	651kJ
Energy	156kcal
Protein	4.3g
Carbs	14g
of which sugars	2.8g
Fibre	4.6g
Fat	8.6g
of which saturated	4.6g
Sodium	217mg

## Allergens

Egg, Gluten, Allium, Wheat, Sulphites,  
Tree Nuts, Alcohol, Cow's Milk

Eat  
Within  
3 Days