



UCCOOK

Napoletana Pork & Gnocchi

with grated Italian-style hard cheese

Hands-on Time: 20 minutes

Overall Time: 25 minutes

Quick & Easy: Serves 3 & 4

Chef: Jenna Peoples

Wine Pairing: Doos Wine | Doos Pink 3L

Nutritional Info	Per 100g	Per Portion
Energy	508kj	3274kj
Energy	121kcal	782kcal
Protein	5.7g	36.9g
Carbs	11g	72g
of which sugars	3g	19.5g
Fibre	3g	19.3g
Fat	5.6g	36.1g
of which saturated	2.8g	18.1g
Sodium	401mg	2586mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Sulphites, Soy

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 3	[Serves 4]	
540g	720g	Pork Sausages
2	2	Garlic Cloves <i>peel & grate</i>
15ml	20ml	NOMU Italian Rub
2 units	2 units	UCOOK Napoletana Sauce
525g	700g	Potato Gnocchi
60g	80g	Green Leaves <i>rinse</i>
60ml	80ml	Grated Italian-style Hard Cheese

From Your Kitchen

Oil (cooking, olive or coconut)

Water

Seasoning (salt & pepper)

1. BANGERS Place a pan over medium-high heat with a drizzle of oil. When hot, fry the sausages until browned but not cooked through, 5-8 minutes (shifting as it colours). Remove from the heat, and let them cool before slicing them into rounds.

2. ALL TOGETHER Return the pan to medium heat with a drizzle of oil if necessary. Fry the garlic and the NOMU rub until fragrant 30-60 seconds. Mix in the Napoletana sauce, the sausage, and simmer until cooked through, 8-10 minutes. In the final 1-2 minutes, mix in the gnocchi and the spinach. Remove from the heat and season.

3. DINNER IS READY Bowl up the loaded gnocchi, sprinkle over the cheese, and dig in, Chef!

Chef's Tip For extra texture and flavour, pan-fry the gnocchi in a bit of butter until golden and crispy before adding them to the sauce.