

UCCOOK

One-pot Pesto & Spinach Gnocchi

with peas & sunflower seeds

Hands-on Time: 20 minutes

Overall Time: 30 minutes

Veggie: Serves 1 & 2

Chef: Morgan Barnard

Wine Pairing: Zevenwacht | The Tin Mine White

Nutritional Info	Per 100g	Per Portion
Energy	559kJ	2534kJ
Energy	134kcal	606kcal
Protein	3.2g	14.3g
Carbs	10g	47g
of which sugars	2.8g	12.8g
Fibre	3.3g	15g
Fat	8.6g	39.1g
of which saturated	2.8g	12.5g
Sodium	154mg	696mg

Allergens: Cow's Milk, Egg, Gluten, Allium, Wheat, Tree Nuts

Eat Within 2 Days

Ingredients & Prep Actions:

Serves 1	[Serves 2]	
10g	20g	Sunflower Seeds
125g	250g	Potato Gnocchi
1	1	Onion <i>peel & finely slice ½ [1]</i>
80ml	160ml	Pesto Crème <i>(40ml [80ml] Pesto Princess Basil Pesto & 40ml [80ml] Sour Cream)</i>
40g	80g	Spinach <i>rinse</i>
50g	100g	Peas

From Your Kitchen

Oil (cooking, olive or coconut)

Seasoning (salt & pepper)

Water

Butter

1. **SEEDS** Place the sunflower seeds in a pot over medium heat. Toast until golden brown, 3-4 minutes (shifting occasionally). Remove from the pan and set aside.

2. **GNOCCHI** Return the pot with salted water and bring to a boil for the gnocchi. Cook the gnocchi until they float to the surface, 1-2 minutes. Drain, reserve 100ml [200ml] of the pasta water, and toss through a drizzle of olive oil.

3. **CRISPY GNOCCHI** Return the pot to medium-high heat with a drizzle of oil and a knob of butter. Fry the cooked gnocchi in a single layer until golden, 2-4 minutes (shifting as they colour). Remove from the pot and set aside.

4. **ALL TOGETHER** Return the pot to medium heat with a drizzle of oil. Fry the onion until soft, 3-4 minutes. Mix in the reserved pasta water, the pesto crème, the spinach, the peas, and the gnocchi. Simmer until the peas are warmed through, 2-3 minutes. Remove from the heat and add seasoning.

5. **TIME TO EAT** Bowl up the gnocchi and scatter over the seeds. Well done, Chef!