



# UCOOK

## Chorizo Gnocchi & Chili Dressing

with Italian-style hard cheese & thyme

This recipe is going to gnocchi your socks off, Chef! Pillowy sweet potato gnocchi share a plate with crispy chorizo, which are all embraced by a dreamy, creamy cheese sauce. To balance the richness, the dish is completed with a chilli-lime dressing.

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**Hands-on Time:** 35 minutes

**Overall Time:** 35 minutes

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**Serves:** 3 People

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**Chef:** Megan Bure

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 Quick & Easy

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 Waterford Estate | Waterford Chardonnay

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## Ingredients & Prep

500g	Sweet Potato Gnocchi
90g	Sliced Pork Chorizo
2	Onions
2	Garlic Cloves
8g	Fresh Thyme
30ml	Cake Flour
300ml	Low Fat Fresh Milk
90ml	Grated Italian-style Hard Cheese
60ml	Lemon Juice
30ml	Dried Chilli Flakes

## From Your Kitchen

Oil (cooking, olive or coconut)  
Salt & Pepper  
Water  
Butter  
Paper Towel

**1. GO, GO GNOCCHI** 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 a cup of the gnocchi water, and toss through a drizzle of olive oil.

**2. PREP** Roughly chop the chorizo. Peel & finely dice 1½ of the onions. Peel and grate the garlic. Rinse and pick the thyme.

**3. CHECK THE CHORIZO** Place a pan over medium-high heat with a drizzle of oil. When hot, fry the chopped chorizo until crispy, 1-2 minutes (shifting occasionally). Remove from the pan and drain on paper towel.

**4. IT'S ALL ABOUT THE SAUCE** Return the pan to medium-high heat with a drizzle of oil (if necessary). When hot, fry the diced onion until golden, 6-7 minutes (shifting occasionally). Add the grated garlic and the picked thyme, and fry until fragrant, 1-2 minutes (shifting constantly). Add 60g of butter and the flour. Fry, 1-2 minutes (shifting constantly). Gradually whisk in the milk, making sure there are no lumps. Simmer until thickening, 3-4 minutes.

**5. FINAL TOUCHES & FLAVOURS** Add ½ the grated cheese, ½ the lemon juice, and seasoning to the sauce. Stir through the cooked gnocchi and ½ the fried chorizo. Loosen the sauce with the reserved gnocchi water if it's too thick. Remove from the heat.

**6. DRESSING** In a small bowl, combine the chilli flakes with the remaining lemon juice and a drizzle of olive oil.

**7. DISH UP DINNER** Plate up the creamy chorizo gnocchi and drizzle over the chilli dressing (to taste). Sprinkle over the remaining cheese and the crispy chorizo. Finish off with a crack of black pepper. Cheers, Chef!

## Nutritional Information

Per 100g

Energy	552kJ
Energy	132kcal
Protein	6.1g
Carbs	17g
of which sugars	2.1g
Fibre	1.4g
Fat	4g
of which saturated	1.6g
Sodium	265.5mg

## Allergens

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

Cook  
within 3  
Days