



Mediterranean Gnocchi

with Bocconcini and Oregano

Veggie

30 Minutes



Gnocchi



Bocconcini Cheese



Baby Spinach



Feta Cheese,
crumbled



Baby Tomatoes



White Wine Vinegar



Oregano



Red Onion



Garlic



Mixed Olives

HELLO MIXED OLIVES

This combo of kalamatas, black and green olives packs a briny, salty punch!

Start here

Before starting, wash and dry all produce.

Bust out

Zester, large bowl, whisk, large non-stick pan, measuring spoons

Ingredients

	2 Person	4 Person
Gnocchi	350 g	700 g
Bocconcini Cheese	100 g	200 g
Baby Spinach	56 g	113 g
Feta Cheese, crumbled	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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1



Prep

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

2



Marinate veggies

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

3



Pan-fry gnocchi

Heat a large non-stick pan over medium heat. When hot, add **2 tbsp butter** and **½ tbsp oil**. Swirl pan to melt, 1 min. Add **gnocchi**. Cook, stirring occasionally, until golden-brown, 5-6 min. (**NOTE:** For 4 ppl, cook 1 pkg gnocchi at a time, using 2 tbsp butter and ½ tbsp oil for each batch!)

4



Finish gnocchi

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

5



Finish and serve

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

Dinner Solved!