

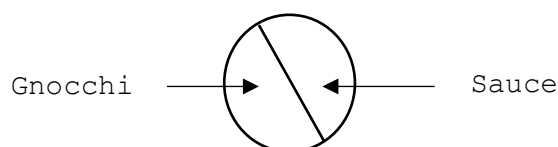


Your Chance to Join Chef Paul & Sam's Brigade

Sweet Potato Gnocchi with Summer Vegetables & Roasted Tomato Sauce
Put your Chef-ready Meal® in the fridge as soon as it arrives home

Take everything out to bring it back to room temperature
at least an hour before you reheat

- o This dish is an absolute doddle. It should take no longer than **10 minutes** to complete.
- o Fill a saucepan half-way with water and lightly salt. Bring it to the boil.
- o Add the gnocchi to the water for **1 minute** - until the gnocchi start to float. Drain the gnocchi.
- o Heat a small amount of oil in a frying pan on a medium-low heat and add the gnocchi. Toast it lightly for around **2-3 minutes** until it starts to turn golden. Stir regularly.
- o Move the gnocchi to one side of the pan and pour the tomato sauce in the other side.



- o Heat for **2-3 minutes** until the sauce is warmed through and then stir the sauce & gnocchi together.
- o Add the veg and heat through for another **2-3 minutes**.
- o Take off the heat a drizzle over the basil oil - make sure not to cook this as it will turn brown if overheated.
- o Plate up the contents of the frying pan and tuck in!

*Use within 3 days of collection/delivery. Keep refrigerated below 5°C.
We cannot guarantee that nuts or nut traces will not be found in our food.
Allergens - Celery, gluten, egg, milk, sulphites
The hygienic containers are made from corn starch and are biodegradable.
They will clean (even in the dishwasher) and can be reused many times.*

What You Have Got

ELEMENT	NUMBER OF PORTIONS	Present?
Sweet potato gnocchi dumplings		
Slow roasted tomato sauce		
Summer vegetables		
Basil oil		

EXTRAS & SIDES	NUMBER	Present

Sometimes multiple portions of the same element are combined into single containers. This is to cut down on our use of plastic packaging and wastage.

For example, if you have ordered 1 roast beef and 1 roast lamb; the potatoes, veg and carrot & swede mash may be in the same container.