



270 grams of
vegetables per
serving*

Fresh lemon gnocchetti with pine nuts

pesto and crispy bacon

Luxury and speed to the max. Fresh and crispy gnocchetti with courgette, tomato, bacon, pine nuts, pesto and on top: delicious Dutch aged cheese. That's all you should want.

20 min | 861 kcal

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ORGANIC INGREDIENTS

1P 2P 3P 4P

Fresh ġnocchi	g	200	400	600	800
Courgette	item	0.5	1	1	2
Bacon	g	50	100	150	200
Pine nuts	g	15	25	25	50
Rocket	g	25	50	75	100
Grated mature cheese	g	25	50	75	100
Wild Wonder tomatoes	g	100	200	300	400
Lemon, small	item	0.25	0.5	0.75	1
<i>add yourself:</i>					
Oil	tbsp	1	2	3	4
Pepper					

**In organic cultivation, the vegetables supplied are more likely to vary in weight. To prevent waste, we sometimes adjust the quantities when packing. We guarantee 200-250 grams of vegetables per serving.*



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PREPARATION

1. Heat oil in a frying pan and stir-fry the ġnocchi over medium-high heat until golden brown and crispy, about 5 minutes. Then scoop from the pan and set aside.
2. Meanwhile, wash the courgette and cut into long ribbons. You can do this with a cheese slicer or a spiral slicer. But you may also cut the courgette into half-moons.
3. Fry the bacon and courgette for 5 minutes in the pan of the ġnocchi.
4. Meanwhile, lightly fry the pine nuts in a dry pan. Using a hand blender or chopper, make a pesto from all the rocket, the pine nuts, half the cheese and extra virgin olive oil.
5. Wash the tomatoes and cut in half. Put the ġnocchi and tomatoes back in the pan with the vegetables and cook on a high heat for a while. Grate and squeeze the lemon on top and season with pepper. Serve the ġnocchi with the pesto, sprinkle with the remaining cheese.

Tip: For even more speed and convenience, spoon the rocket and pine nuts through the ġnocchi.

Organic



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