

# Silverbeet, tomato & feta gnocchi



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Preparation 20 mins | Cooking 20 mins | Serves 4

- 2 tbs olive oil
- 1 onion, finely chopped
- 2 garlic cloves, crushed
- 175g shortcut bacon, roughly chopped
- 1 bunch silverbeet\*, trimmed, white stem removed and leaves shredded
- 690g jar tomato pasta sauce
- 750g fresh gnocchi
- 100g feta cheese, crumbled

*\*about 300g trimmed silverbeet leaves are required*

- STEP 1** Heat oil in a medium non-stick frying pan over medium heat. Add onion and garlic and cook, stirring often, for 3 minutes until tender. Add bacon and cook, stirring often for 3-4 minutes until tender. Stir in silverbeet and tomato sauce. Season with salt and pepper to taste and cook, stirring often, until silverbeet wilts. Remove from heat.
- STEP 2** Meanwhile, cook gnocchi in a large saucepan of boiling water, following packet directions, until al dente. Drain and add gnocchi to silverbeet mixture. Stir to combine. Spoon the hot gnocchi mixture into a greased 8-cup shallow baking dish. Sprinkle with feta.
- STEP 3** Preheat a grill on high. Place gnocchi under grill (with top about 5cm from heat source) and grill for 4-5 minutes until feta is pale golden and serve.

## Good for you... **SILVERBEET**

*Silverbeet is a nutritious vegetable providing several vitamins, including vitamin C (helps protect the body against infection, vitamins B6 and folate, and beta carotene which the body converts to vitamin A. A good source of dietary fibre, which helps keep the intestine functioning normally.*

