

# Prego

## IMPOSSIBLE MEATBALL GNOCCHI

Chili, Tomato, Parmesan, Aquaponic Basil

(Serves 2) EASY ★☆☆☆ TIME: 40mins



### INGREDIENTS

Prego Homemade Gnocchi	450gm
Water	
Olive oil	
Tomato Sauce Premix	400gm
Cherry Tomato, cut in halves	6 pcs
Impossible Meat, minced	200gm
Chili, sliced	1 pc
Parmesan Cheese	40gm
Aquaponics Basil	1 sprig
Black Pepper, to taste	
Salt, to taste	

### METHOD

1. Boil water with salt for cooking pasta.
2. Roll impossible minced meat into small round balls.
3. Heat sauté pan to medium high heat. Fry meatballs to golden brown, then add in sliced chilli, cherry tomatoes and tomato premix. Bring to simmer and set aside.
4. Blanch gnocchi in salted water until they float to surface. Strain and transfer to simmered mixture. Sauté and season with salt, pepper and basil.
5. Transfer to a plate and garnish with parmesan and basil.

  
*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW  
RECIPES AND  
IMAGES ONLINE!

