



# Gnocchi with Courgette and Pancetta

SERVINGS: 2

PREPPING TIME: 10 MINUTES

COOKING TIME: 15 MIN

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## Ingredients

500g courgette (thinly diced)  
250g Mangiamo  
150g spring onion (thinly diced)  
100ml white wine  
100g pancetta  
45 ml olive oil  
45g grated Parmesan (grated)  
2 gloves garlic  
salt and pepper

## Directions

1. Quickly fry the pancetta until browned, removing from heat once done.
2. Put the garlic, oil and chopped spring onions in a heavy-based pan (that comes with a lid) on medium heat and cook, stirring, for 1 minute.
3. Add the diced courgettes and cook for 5 minutes, stirring every now and again.
4. Add the wine, letting it bubble up, followed by 2/3 of the chopped parsley, salt to taste, then lower the heat, cover with the lid and cook for a further 8 minutes, by which time the courgettes should be tender.
5. Add the gnocchi to the pan of courgettes, along with grated Parmesan and Pancetta. Combine thoroughly and taste to see if you wish to add more cheese or salt or pepper or, indeed, more wine, then stir in the butter and the remaining parsley and divide between 2 warmed bowls, sprinkling with more Parmesan if wished, on serving.

*Nutrition (per portion): Energy 2727kJ / 660 calories, fat 53g; of which saturates 17g, carbs 12g; of which sugar 6.6g, fibre 7.6g, protein 25g, salt 3.7g*