

## Gnocchi with prawns and chorizo



★★★★★

**\$** ON SPECIAL

0:07 Prep • 0:07 Cook • 4 Servings • Easy

This flavour-filled medley of prawns and chorizo are served on a bed of gnocchi, much to the delight of everyone at the dinner table! Hurrah!

### YOUR LOCAL PRICING

Looks like your closest store is Coles Central Kings Cross 2011 [Change location](#)

**coles**

**\$3<sup>90</sup>**  
kg



Greenhouse Truss Tomatoes 1 each  
\$3.90 per 1kg  
Special available from 28/08/19 to 03/09/19

**\$3<sup>ea</sup>**



Fresh Lemons  
Prepacked 5 pack  
\$0.60 per 1ea  
Special available from 28/08/19 to 03/09/19

Prices available at displayed Coles store, may not be available at other stores or coles.com.au. Specials commence at 7am on start date, but may start before or extend beyond displayed dates. While stocks last. We reserve the right to limit sale quantities. Multi save price only available when purchased in the multiples specified.

Prices accurate as at: 29/08/2019

### INGREDIENTS

- ☐ 1 tbs extra virgin olive oil
- ☐ 1 chorizo sausage, coarsely chopped
- ☐ 200g Perino tomatoes **\$**
- ☐ 500g raw banana prawns, peeled leaving tails intact, deveined
- ☐ 500g pkt chilled Coles Potato Gnocchi
- ☐ 60g pkt Coles Australian Baby Rocket
- ☐ Lemon wedges, to serve **\$**

### METHOD

- Step 1

Heat the oil in a large deep non-stick frying pan over medium-high heat. Add the chorizo and cook, stirring, for 2 mins or until golden brown. Add the tomatoes and cook, stirring, for 2 mins or until tomatoes begin to collapse.
- Step 2

Add prawns to the tomato mixture in the pan and cook, tossing, for 5 mins or until prawns curl and change colour.
- Step 3

Meanwhile, cook the gnocchi in a large saucepan of boiling water following packet directions. Drain.
- Step 4

Add gnocchi to the prawn mixture in pan. Toss to combine. Top with the rocket. Serve with the lemon wedges.

NUTRITION

1643 kj ENERGY	16g FAT TOTAL	4g SATURATED FAT	5g FIBRE	26g PROTEIN
1395mg SODIUM	5g CARBS (SUGAR)	33g CARBS (TOTAL)		

All nutrition values are per serve

NOTES

PRAWN PREP

To devein prawns, cut a slit along the back to expose the vein. Use your fingers to remove and discard.

COMMENTS & RATINGS



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AND WIN



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