Air Fryer Gnocchi with Hot Chilli Honey

EASY • 30 MINS

Crispy gnocchi, golden halloumi and a fresh hit of lemon and parsley, all brought together with a swicy drizzle of Capilano Hot Chilli Honey. Sweet, spicy and ready in a flash.

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	20 mins	2

Ingredients

- 280g gnocchi

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- Halloumi, cut into bite-sized pieces
- Parsley, finely chopped
- Lemon zest
- Olive oil, for frying
- Capilano Hot Chilli Honey

Used in this recipe

Capilano Hot Chilli Honey

Available at

coles woolworths

Honey with a Kick!

Capilano Hot Chilli Honey is crafted by our master honey blender, who expertly infuses premium Australian floral honey with firey flecks of habanero chilli to create a delicious, sweet heat.

Elevate Your Savoury Dishes

Seek out the taste of adventure of sweet and spicy with this hot honey on your pizza, wings, tacos, stir fries and Asian-inspired dishes. It's a convenient, fresh new way to add loads of flavour to any savoury dish.

Method

1. Cut your halloumi into bite-sized cubes and fry in olive oil over medium heat for 1–2 minutes each side until nice and golden, then set aside.

2. Add your gnocchi to the air fryer, spray with a little oil and cook for 20 minutes, tossing halfway through.

3. Assemble your gnocchi and halloumi in a bowl, top with parsley and lemon zest, then drizzle generously with Capilano Hot Chilli Honey to serve.

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