

Spinach gnocchi



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Spinach gnocchi with sun-dried tomato pesto

Quantity:

1 packet of
50 g
10 g
a pinch of
a few

Ingredients:

spinach gnocchi by Laura & Lui (350 g)
sun-dried tomato pesto
Parmesan cheese
freshly ground pepper
rocket leaves

Preparation instructions:

Boil 3.5 litres of water. Salt (15 g salt per litre). Drop the frozen gnocchi into boiling water and cook for approx. 2-3 minutes until the water starts boiling again. Transfer the cooked gnocchi to another dish and combine with the pesto (do not heat, just stir) or arrange the pesto on a plate, spreading it across the gnocchi. Sprinkle with freshly ground pepper and Parmesan cheese. Add rocket leaves if desired.

Buon appetito!