

Creamy Red Pesto Gnocchi




Servings	Total	Prep	Cook
3	25 min	10 min	15 min

Ingredients

Tomato pesto sauce

- ½ Tbsp (7 mL) vegetable oil
- 1 medium shallot, chopped
- 2 garlic cloves, minced
- 1⅔ cups (400 g) canned whole peeled tomatoes
- 3 Tbsp (48 g) [vegan red pesto](#)
- ⅓ cup (80 g) plain vegan cream cheese
- ¼ tsp salt
- ⅛ tsp ground black pepper
- ½ lemon, juiced

Gnocchi

- 5½ cups (704 g) uncooked vegan gnocchi 
- ½ Tbsp (7 mL) vegetable oil

Optional garnish

- fresh basil
- [vegan parmesan](#)

Directions

1. Add the oil, shallots and garlic to a medium pot, and cook until lightly golden.
2. Add the tomatoes and pesto, and cook for 5 - 8 minutes.
3. Meanwhile, cook the gnocchi according to the package instructions. For us this took 2 minutes. Then drain.
4. Heat some oil a sauté pan over medium-high heat. Add the drained gnocchi to the pan and cook until lightly golden on the outside. Cook in batches if necessary to not over-crowd the pan.
5. Returning to the sauce, add in the cream cheese, salt, and pepper. Use an immersion blender to blend until smooth*.
6. Transfer the tomato sauce to the sauté pan containing the gnocchi. Squeeze over the lemon juice, and stir to coat.
7. Plate, garnish as desired, and enjoy!

Notes

- * Alternatively, blend in a standing blender.

Storage

- The gnocchi is best enjoyed freshly made.
- Store leftovers in an airtight container in the fridge for up to 1 day - any longer and the gnocchi tends to become overly firm. Ideally, reheat in a pan with a splash of water to loosen the sauce and gnocchi up.