

Creamy Sun-Dried Tomato and Basil Gnocchi

Cooking Basics 2020 Menu Cookery 101 part 4 Food for 20 Minutes or Less Cooking Game

15 Minute One Pan Creamy Sun-dried Tomato and Basil Gnocchi • Salt & Lavender

Ingredients

- 1 tablespoon butter
- 4 cloves garlic minced
- 1 teaspoon Dijon mustard
- 2 tablespoons julienned sun-dried tomatoes (I used the kind packed in oil)
- 1/2 cup dry white wine e.g. sauvignon blanc
- 1 cup heavy/whipping cream
- 1 pound uncooked potato gnocchi
- 1/2 cup freshly grated parmesan cheese
- Generous handful fresh basil sliced thin
- Salt & pepper to taste

Process

- In a skillet over medium-high heat, melt the butter.
- Add the garlic to the skillet and cook for 30 seconds.
- Stir in the Dijon mustard, sun-dried tomatoes, and white wine. Cook for 2 minutes.
- Add the cream and gnocchi to the pan. Give it a good stir and cover the pan. Reduce the heat to medium and cook for 5 minutes.
- Stir in the parmesan and basil. Cook for a couple more minutes. Give the gnocchi a taste and if it's not quite done cooking, give it a couple more minutes. Season with salt & pepper as needed. Serve immediately.

Recipe Notes

- The gnocchi will cook right in the sauce. There's no need to pre-cook it.
- Makes 4 reasonably sized portions (but I'd add a side salad or garlic bread or something if you're feeding really hungry people). Easily feeds more as a side.
- If you don't want to use white wine for whatever reason, try subbing chicken broth. If you have to keep it vegetarian, veggie broth will work too (but I haven't tested it in this particular recipe).
- This dish doesn't reheat very well (the sauce tends to separate). I suggest eating it fresh.

Nutrition

- Servings: 4
- Calories:
- Fat:
- Carbs:
- Protein: