

Fried Butter Gnocchi with Garlic and Parmesan

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Fried Butter Gnocchi with Garlic & Parmesan Recipe - Eatwell101

Ingredients

- 1 1/2 lb (700g) skillet gnocchi
- 1/2 teaspoon salt
- 3 tablespoons unsalted butter (or ghee or olive oil)
- 5 cloves garlic, minced
- 1/2 teaspoon red pepper flakes
- 1/2 cup Parmesan, freshly grated
- Fresh chopped basil, or parsley

Process

To make the Fried Butter Gnocchi with Garlic & Parmesan: Melt 3 tablespoons butter in a medium or large skillet. Add garlic and red pepper flakes to the skillet and heat until fragrant. Remove garlic from the skillet and set aside to avoid burning - you will add it back later. Leave the garlic-infused butter in the pan.

Add gnocchi to the pan (don't clean up) and cook on high, stirring frequently for about 5 minutes. Continuously spread gnocchi evenly in the pan for crisp texture on all sides. You can add one minute for a crispier texture.

Add the garlic back to the pan, sprinkle half the parmesan and give a quick stir to coat well. Remove the garlic butter parmesan gnocchi from the pan and serve with remaining grated parmesan and chopped basil or parsley. Enjoy!

Note

Make sure to use skillet gnocchi, so you don't have to boil them before cooking. All you have to do is cook them on the skillet for a few minutes. No more boiling water or draining.

Nutrition

Servings: 4
Calories: 213 kcal
Fat: 18g
Carbs: 6g
Protein: 9g