

# Creamy Sun-Dried Tomato and Basil Gnocchi

#cooking/recipe

#2020/March

#cooking/one pan#

#cooking/30 Minutes or Less#

#cooking/dinner

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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: