

Creamy Pesto Gnocchi with Sun-Dried Tomatoes

Servings: 2

Prep time: 5 minutes

Cook time: 12 minutes

Total time: 17 minutes

Ingredients

1 lb gnocchi (shelf-stable or refrigerated)

1 tbsp butter

2 tbsp pesto

½ cup heavy cream or half-and-half

¼ cup sliced sun-dried tomatoes (oil-packed preferred)

Salt & pepper

Parmesan (optional)

Instructions

1. Pan-fry the gnocchi

Heat butter in a large nonstick skillet. Add gnocchi and cook for 4–5 minutes, stirring occasionally until golden and lightly crisp.

2. Add pesto + tomatoes

Stir in pesto and sliced sun-dried tomatoes. Cook for 1 minute.

3. Add cream

Pour in heavy cream. Reduce heat to medium-low and simmer 2–3 minutes until thick and velvety.

4. Adjust seasoning

Taste and add salt or pepper if needed.

5. Serve

Plate and sprinkle with parmesan.

Notes & Tips

Add proteins: grilled chicken, salmon, shrimp

Veggie add-ins: spinach, peas, broccoli florets

For lighter option: swap cream for ¼ cup milk + splash of pasta water

Great as a side or main dish

Extremely freezer-friendly