

Ingrediënten

- 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



Recept

Instructions

1. In a skillet over medium-high heat, melt the butter.
2. Add the garlic to the skillet and cook for 30 seconds.
3. Stir in the Dijon mustard, sun-dried tomatoes, and white wine. Cook for 2 minutes.
4. 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.
5. 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.

Bron



Salt & Lavender

<https://www.saltandlavender.com/15-minute-creamy-sun-dried-tomato-and-basil-gnocchi/>

Info Martine Lycke 11/09/2019

Spinazie wassen en in wokpan laten slinken
Goed laten uitlekken en fijnsnijden

In wokpan:

Boter en look bakken

3 pakjes surimi laten meebakken

Opzijzetten

In zelfde pan

1 tl mosterd

2 el in blokjes gesneden zongedroogde tomaten

1/2 cup witte wijn

2 minuten laten garen

Toevoegen:

1 cup room

Gnocchi(ongekookt)

5 minuten laten garen

Toevoegen:

1/2 cup parmezaan

handvol verse basilicum

Spinazie en surimi toevoegen

Fotos

