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Recipe # 64 – Gnocchi with Zucchini, Pesto and Garlic

Preparation time: 7 min – Cooking time: 7 mins

Ingredients

4 tblspn olive oil
2 cloves garlic smashed to paste
1 whole courgette, top, tailed and grated
1 tblespn parmesan
2 tblespn of pesto sauce
ground black pepper
500 gms of gnocchi

Method

1. In frying pan put olive oil, garlic and courgette
2. Cook on fast heat for 3 mins and stir throughout
3. In separate pan of salted, boiling water place the gnocchi
4. Bring back to boil and simmer for 2 mins
5. Drain and put into frying pan with the other ingredients
6. Add in pesto, black pepper and parmesan
7. Stir on gentle heat for further minute

Serves 3

