

POTATO GNOCCHI

with “gorgonzola piccante”, rocket and walnuts



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POTATO GNOCCHI

INGREDIENTS

— Available at Mediterranean foods

2 packets De Cecco gnocchi

3 tablespoon Grana Padano cheese

100g Gorgonzola piccante

1 cup rocket roughly chopped

½ cup chopped walnuts

1 tbsp butter

1 cup cream

METHOD

1. Place the butter and the walnuts in a large pan on a medium heat.
2. Saute the walnuts with the butter until they start to become a golden colour.
3. Add the cream and the gorgonzola and simmer until the cheese has melted through.
4. Cook the gnocchi in plenty of salted simmering water. When the gnocchi come to the surface let it simmer for an extra 2 minutes then strain and pour it into the sauce.
5. Add the chopped rocket, mixing through and serve with a sprinkle of Grana Padano on top.

Buon Appetito.

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