



Creamy Pesto Gnocchi Bake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 35 MINUTES



SERVES: 4

Ingredients

500g store bought gnocchi (see notes for homemade recipes)

2 tablespoons oil

1 large onion, chopped

4 cloves garlic, crushed

300mls cream for cooking

1/2 cup vegetable stock

60g baby spinach leaves

2 cups basil leaves, roughly chopped

1/3 cup shredded Parmesan

Salt and pepper, to taste

1/2 cup grated tasty cheese

1/4 cup shredded Parmesan

1/2 cup pine nuts

Method

To start your creamy pesto gnocchi bake, preheat oven to 180°C on [CircoTherm®](#).

Boil the gnocchi on induction setting 9 according to the instructions on the pack, drain and place into a 2 litre enamel oven baking dish.

Heat the oil in a large fry pan on a medium heat, [Induction setting](#) 6 or 7 and sauté the onion and garlic for 3-5 minutes or until softened.

Stir in the cream and stock, bring to the boil on induction setting 9 then reduce to setting 6. Add the spinach, basil and cheese and simmer for another 2-3 minutes. Season to taste. Pour the creamy sauce over the gnocchi then top with the cheeses and pine nuts.

Bake for 15-20 minutes until heated through and golden. Serve.

Notes

Looking for a homemade gnocchi recipe? Try our [Ricotta gnocchi](#) or [Potato gnocchi](#) recipes.

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