

## POTATO GNOCCHI

with "Gorgonzola Dolce", rocket and walnuts



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## POTATO GNOCCHI

### INGREDIENTS

— Available at Mediterranean foods

2 packets De Cecco gnocchi

100g Gorgonzola Dolce

½ cup chopped walnuts

1 cup cream

3 tablespoon Grana Padano cheese

1 cup rocket roughly chopped

1 tbsp butter

### 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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