parmesan pesto gnocchi



featured product:
baby spinach & arugula

this mediterranean-inspired dish has all the nutritious ingredients for a feel-good weeknight dinner.

lightly crisped gnocchi, just-blistered tomatoes, and a hefty helping of flavor-packed pesto come together in under 30 minutes.

ingredients

2 handfuls **organicgirl baby spinach & arugula**
1 cup fresh basil
2 garlic cloves
juice of 1 lemon
¼ cup grated parmesan
? cup pine nuts
1 teaspoon sea salt
¼ cup olive oil
2 packages gnocchi (gluten-free if needed)
2 tablespoons olive oil or butter, for frying
1 cup cherry tomatoes

directions

1. boil the gnocchi
bring a large pot of salted water to a boil.

cook the gnocchi according to the package directions.

once the gnocchi floats to the surface, drain and set aside.

2. make the pesto
in a food processor or high-speed blender, combine organicgirl baby spinach & arugula, basil, garlic, lemon juice, parmesan, pine nuts, sea salt, and olive oil.

blend until smooth, adding a splash of water if needed for a creamier consistency.

3. cook the dish
heat the olive oil or butter in a large skillet over medium heat.

add the cooked gnocchi and cook for 5–7 minutes, stirring occasionally, until golden brown and crispy on all sides.

reduce the heat to low and add the pesto to the skillet; toss until the gnocchi are evenly coated.

gently fold in the cherry tomatoes and cook for 1–2 minutes, just until they begin to soften but still hold their shape.

4. serve and enjoy
serve immediately with extra parmesan, fresh basil, pine nuts, and a squeeze of fresh lemon juice, if desired.