

Gnocchi al Pesto Rosso – Italian Comfort with a Twist

pastabymarco · 13/04/2025



Prep Time

10

Difficult

Easy

Servings

2-3

Description

Light, pillowy gnocchi tossed in a rich and flavorful red pesto made from sun-dried tomatoes, garlic, and parmesan. This comforting dish is a rustic Italian favorite that feels special — but is secretly super simple.

Ingredients

- 500g store-bought or homemade gnocchi
- Salted water for boiling
- 100g sun-dried tomatoes (in oil, drained)
- 1 small garlic clove
- 40g parmesan cheese
- 30g pine nuts or almonds
- 60ml extra virgin olive oil
- Salt & pepper to taste
- Optional: 1 tsp tomato paste for extra richness

Instructions

1. Boil gnocchi in salted water until they float (± 2 –3 mins). Drain and set aside.
2. In a food processor, blend sun-dried tomatoes, garlic, nuts, and parmesan.
3. Slowly add olive oil while blending until you get a thick pesto.
4. Season with salt and pepper.
5. Toss the cooked gnocchi gently with the red pesto in a pan over low heat.
6. Serve warm with extra parmesan on top.
7. Garnish with a few fresh basil leaves for a final touch, if desired. ?