

Difficulty:
Easy



Time:
15 minutes



Cheesy gnocchi



Allergens: Dairy, Gluten

What is it?

A supper quick dinner for those days when time is short!

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Gnocci	500g	750g	1000g
Butter	30g	45g	60g
Parmesan	50g	75g	100g

And a pinch of salt and pepper

AVERAGE COST
PER PERSON
£1.00

Kit list:

- Saucepan

Make it your own!

You could add some vegetables to this dish maybe some broccoli or green beans!

Celebrate Family
Food

Charity no.
1125784



What to do:

Step 1: Bring a large saucepan of salted water to a boil, add the gnocchi and boil until they float to the surface, drain but reserve some of the water(30ml per portion).

Step 2: In the pan melt the butter with some salt and pepper cook for 1 minute add the reserved water (30ml per portion) and cook for 1 more minute.

Step 3: Add the gnocchi and Parmesan cheese and stir well

Serve and enjoy!



What did you think of this recipe? Colour in the stars to give it a rating!

