



Gnocchi with Sage Butter Sauce

SERVES 2 • PREP: 10 MINUTES • COOK: 10 MINUTES

V Vegetarian

INGREDIENTS

- 340g potato gnocchi
- 60g butter
- 1 clove garlic (minced)
- 1 tsp dried sage
- 1/4 tsp salt
- 60g Parmesan cheese (grated)
- 1/4 tsp cracked black pepper
- Handful of sage leaves to garnish

METHOD

1. Add the gnocchi to a pan of boiling water, once cooked they should float.
2. Melt the butter in a pan on medium heat, add in the garlic, cook until browned.
3. Stir in the sage and salt, add in the gnocchi and cheese, tossing gently to combine.
4. Garnish with fresh sage leaves.



Bon Appétit!

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