



Recipe name:

Creamy roasted red pepper gnocchi

Recipe description:

Roasted Red Peppers add smokey notes to this healthy, tasty meal which the whole family will enjoy.

A super-quick healthy meal that can be made plant based if using vegan gnocchi. Packed full of vegetables and colour which is perfect for busy mums, dads and families!

Created by

@naturallyevie

Prep Time

5 minutes

Cook Time

Serves:

2

Made with:

PEPPADEW® Roasted Red Peppers

Course:

Dinner

Occasion:

Family Recipes / Dinner Party

Ingredients:

For the tzatziki:

- 1 x Jar PEPPADEW Roasted Red Peppers
- 200g gnocchi
- 50g vegan parmesan cheese
- 1 can butter beans
- 3 cloves garlic
- 3 tsp of olive oil/ coconut oil
- 50g spinach
- 1/2 cup of oat milk

Seasoning:

- Salt & pepper to taste
- Rocket leaves to serve

Method:

1. In a small pan, cook the gnocchi as per the instructions on the packet.
2. In a frying pan, add the oil, gnocchi, one slice of the roasted red pepper and butter beans. Fry for several mins.
3. In a separate pan, fry the garlic for 2-3 mins on medium heat.
4. In a blender, add the remaining roasted red peppers, 1/2 of the spinach, parmesan, oat milk, garlic, salt & pepper. Blitz until the texture is nice and creamy.
5. Pour the creamy sauce on to the gnocchi dish and mix well. For the remaining 2 mins, add the other half of the spinach and cook until it has started to wilt.
6. Serve by adding more salt if needed, rocket salad and extra parmesan cheese.