



Quick Aglio e Olio Gnocchi

🕒 20–30 Min   

Preparation

- 1 First, peel the garlic and slice it into thin strips. Heat the olive oil in a pan, sweat the garlic slices and season with a little salt. Add chili flakes. Toast the pine nuts in it as well, and some slices of lemon.
- 2 Meanwhile, cook the gnocchi according to the instructions on the packet. Then drain and add the gnocchi to the pan, mixing it in with the aglio e olio mixture and finely chopped parsley. Then season with a pinch of pepper to taste.
- 3 Now place the arugula on a deep plate and drizzle with balsamic vinegar and olive oil. Dish the gnocchi up on top and garnish with grated Parmesan and fresh basil.

Ingredients 2 Portions

♦ = Kotányi Produkte

1 pkt.	Gnocchi
100 ml	Olive oil, cold-pressed
2 pcs.	Garlic cloves, fresh
2 tbsp.	Parsley, freshly chopped
2 tbsp.	Pine nuts
30 g	Parmesan, grated
1 pcs.	Organic lemon
1 cup	Arugula, fresh
1 cup	Basil, fresh
1 tbsp.	Balsamic vinegar
1 tbsp.	Olive oil, cold-pressed
1 tsp.	♦ Chili Extra Hot Granules
1 pinch	♦ Sea Salt, Coarse
1 pinch	♦ Pepper Rainbow, Whole

