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