

Less than 30 minutes

Serves 4

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Ingredients:

- 2 packets (500g each) potato gnocchi
- Glug olive oil
- 4 cloves garlic, sliced
- 8 anchovy fillets (optional)
- 1 punnet (250g) mixed medley tomatoes, halved
- ½ cup (125ml) mixed pitted olives
- Handful each parsley and basil, shredded or chopped
- Salt and milled pepper
- Knob butter
- Parmesan, for serving

Method:

1. Cook gnocchi according to packet instructions. Drain well.
2. Heat oil in a pan and sauté garlic and anchovies (if using) until fragrant and anchovies start to break up.
3. Add tomatoes and olives and cook until soft.
4. Toss in herbs, season and set aside.
5. Heat butter in a separate pan until frothy and fry gnocchi until golden and slightly crispy.
6. Toss gnocchi with tomato sauce and serve hot with a grating of parmesan.