

Creamy Tomato Basil Gnocchi

Preparation time: 30 min

Difficulty: Easy

Ingredients

- Chili flakes, or more if desired: 1/4 tsp
- Cooked Gnocchi: 16 oz
- Corn starch, to thicken sauce: 1 tsp
- Garlic powder: 1 tsp
- Garlic, chopped: 2 cloves
- Italian seasoning: 1 tbsp
- Nutritional yeast: 1/4 cup
- Onion powder: 1 tsp
- Plant milk: 1/3 cup
- Salt and pepper: to taste
- Vegan Butter: 2 tbsp
- White miso paste: 1 tbsp



Preparation

Quick and very easy to make! Nothing better than a simple bowl of gnocchi in smooth, flavorful Pomì Crushed Tomato Sauce after a long week.

Instructions:

1. Melt butter in a skillet over medium heat. Add garlic and sauté for 30 seconds, then add cooked gnocchi until they begin to brown at the edges. Take out of the pan into a bowl and cover to keep them warm.
2. Add crushed tomatoes, plant milk, nutritional yeast, and seasonings to the pan. Stir until everything is combined on medium-high heat. In a small bowl add starch and combine with a little bit of cold water, then add to the sauce. Bring sauce to a boil and simmer for around 10 minutes until thickened.
3. Toss gnocchi in sauce, or pour over gnocchi on a plate. Garnish with fresh basil and parmesan. Serve hot and enjoy!

For this recipe we used:

Crushed Tomatoes
with Basil 1 box

