



Creamy Tomato Basil Gnocchi



Time: 30 min.

Difficulty: Easy

Ingredients

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- Crushed Tomatoes with Basil 13.8oz 1 box
- Chili flakes, or more if desired 1/4 tsp
- Cooked Gnocchi 16 oz
- Corn starch, to thicken sauce 1 tsp
- Garlic, chopped 2 cloves
- Garlic powder 1 tsp
- 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

For this recipe we used:



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!