



Parmesan Pesto Gnocchi with Rainbow Tomato Salad

Golden, pan-crisped gnocchetti tossed with vibrant pesto and finished with a generous sprinkle of parmesan create a rich, savoury base full of flavour. Served alongside a rainbow tomato and rocket salad with balsamic dressing, this dish balances creamy, herby notes with fresh sweetness and peppery crunch. Light yet satisfying, it's a colourful plate packed with comforting textures and bright Mediterranean taste.

Nutritional Info

Calories: 634.5 kcal
Carbohydrates: 62 g
Protein: 19 g
Fat: 34 g

Ingredients

- Vegetarian
- Parmesan
- Happy Pear Basil Pesto
- Spring onion
- Rocket
- Gnocchi
- Cherry Tomatoes
- Balsamic Dressing
- Your Pantry**
- Olive Oil
- Salt & Pepper

Allergens


[Wheat \(Gnocchi\)](#)
[Nuts \(Cashew in Pesto\)](#)
[Sulphates \(Balsamic Vinegar\)](#)

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Make the salad**

Finely slice the spring onion. Slice the tomatoes. Arrange the rocket along the base of the plate, then arrange the tomatoes on top. Sprinkle over the spring onions. Drizzle with the balsamic dressing.

3) **Cook the gnocchi**

Place a frying pan on medium heat. Once hot, add a little drizzle of olive oil and gently lay in the gnocchi, cooking for 2-3 minutes on each side. Allow the gnocchi to brown on one side brown before carefully flipping over.

4) **Plate the dish**

Plate the gnocchi and drizzle over the pesto & grated parmesan. Serve with the fresh tomato salad and enjoy!



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