

Great RECIPES



Gnocchi with Bacon and walnuts.

Serves 4.

Ingredients:

500g Giuseppe gnocchi
100g walnuts
200g YVC Streak Bacon, sliced
100g Mushrooms
Peas fresh or frozen
3 cloves garlic, crushed
2Tbspns Giuseppe Artichoke pesto
RM Everyday Oil
Salt & Pepper
Parmesan to serve.



For the Gnocchi

Bring a large pot of salted boiling water to the boil.
Cook gnocchi until they float around 10 minutes.
Drain pasta and reserve 1C of the cooking water.

To make the sauce.

Toast walnuts in a fry pan until golden.
Fry bacon and mushrooms until brown.
Add garlic and peas and cook for a further 3 minutes.
Thin pesto with a few tablespoons cooking liquid.
Add gnocchi and remaining water and olive oil.
Toss to form a sauce.
Season to taste.

Cook's Notes

Serve with a pile of freshly grated parmesan cheese.

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