Red Pesto Gnocchi with Tomatoes and Spinach

2 skillet portions · Active 10 min · Total 20 min

Skills: Easy

Ingredients

• 1 package shelf-stable potato gnocchi (about 1 lb/450 g), suitable for pan cooking

• 2 teaspoons olive oil (10 ml)

• 3 tablespoons water (45 ml), plus more if needed

• 8 oz cherry tomatoes, halved (225 g)

• 2 tablespoons red pesto (30 g), made with tomato, nuts and cheese

• 3 packed cups baby spinach (90 g)

• 1 teaspoon lemon juice (5 ml)

• 1/8 teaspoon ground black pepper

Set out

10-inch nonstick skillet with lid, Spatula, Measuring spoon

Allergens

Wheat, Milk, Tree nuts. Check labels and substitutions.

Make it

1. Heat oil in the skillet over medium heat. Add gnocchi and water, cover and cook for 4–5 minutes, or according to the product’s pan-cooking directions. Check a piece is tender inside.

2. Uncover and let the water evaporate. Cook for 4–5 minutes, turning occasionally, until the gnocchi have golden surfaces.

3. Add cherry tomatoes and cook for 3–4 minutes, stirring gently, until they release juice and soften.

4. Lower the heat and stir pesto into the tomato juices. Add spinach in two batches and fold for 1–2 minutes until wilted.

5. Finish with lemon juice and black pepper. Serve immediately; taste before deciding whether the pesto has supplied enough salt.

Use the whole small packet

A modest pack of gnocchi makes two main portions and avoids storing half an opened pack. Measure pesto with a clean spoon and return its jar to refrigeration immediately, following the label after opening.

A useful detail

Do not force a heavy unheated skillet onto a tiny burner that its manufacturer does not support. Use a stable pan appropriate to your camper appliance.

Keep it well

Refrigerate leftovers in a shallow covered container within 2 hours, or 1 hour above 90°F/32°C, at 40°F/4°C or below for up to 3 days. Reheat with a splash of water until the center reaches 165°F/74°C.