

BARBETTA

GNOCCHI WITH PESTO, GREEN BEANS & CHERRY TOMATOES

Serves 4

What you'll need:

INGREDIENTS

- 600g *Barbetta potato gnocchi*
- 260 *Barbetta pesto Genovese*
- 200g *cherry tomatoes, cut in half*
- 1 *clove garlic, peeled*
- 200g *green beans, cut into 3cm pieces*
- 30mL *extra virgin olive oil*

Step 1

Add the green beans and gnocchi to a pot of salted boiling water. When the gnocchi have risen to the top of the water, strain gnocchi and beans into a colander.

Step 2

Heat oil on medium heat and add the garlic. Before browning the garlic, add the cherry tomatoes and cook for 2 minutes.

Step 3

Add the gnocchi and beans to the tomatoes. Remove from heat and add your pesto Genovese.

Step 4

Mix well and serve.