



Crispy Air Fryer Gnocchi with Parmesan and Vegetable Dip

Delicious and quick to make



Easy



4 Servings



15 min.



These crispy gnocchi from the air fryer turn out wonderfully crispy on the outside and stay soft on the inside. Paired with savory Parmesan and a warm dip made from ORO di Parma Sugo Vegetable Sauce, they make for an easy snack or a quick meal with an Italian flair. La vita è ORO.

Ingredients

500 g gnocchi from the refrigerated section
2 tbsp olive oil
50 g Parmesan, grated
1 tsp Italian herbs
½ tsp garlic powder
½ tsp sweet paprika
½ tsp salt
1 pinch black pepper
1 package ORO di Parma Vegetable Sugo (400 g)

Step 1: Season the gnocchi

Place the gnocchi in a bowl and mix thoroughly with olive oil, Italian herbs, garlic powder, paprika, salt, and pepper.

Step 2: Bake Gnocchi Until Crispy

Place the seasoned gnocchi in the air fryer and cook at 200 °C for about 10 minutes. Halfway through the cooking time, give the basket a quick shake so the gnocchi turn golden brown and crispy all over.

Step 3: Add Parmesan

Immediately after cooking, sprinkle the hot gnocchi with grated Parmesan and toss briefly.

Step 4: Serve the vegetable dip

Heat the ORO di Parma vegetable sauce in a small saucepan. Serve the crispy gnocchi with the warm vegetable dip.

Used products:



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