



Rosemary Gnocchi with Spicy Tomato-Cranberry Sauce

Fruity and Spicy Gnocchi



Medium



2 Servings



30 min.



Peperoncini—small red chili peppers—were brought over from the Americas by Columbus, just like tomatoes. They add a fiery heat to dishes and are now an indispensable part of southern Italian cuisine.

Ingredients

500 g fresh gnocchi (from the refrigerated section or homemade)
1 small onion
1 clove of garlic
1 peperoncino (or chili pepper)
1 can ORO di Parma chunky spicy tomatoes
1 tbsp jam (e.g., red currant jelly)
75 g dried cranberries
40 g walnuts
2 sprigs of rosemary
1 tbsp Parmesan*
½ teaspoon salt

*Certain types of cheese (e.g., Parmesan) are made with animal rennet and are therefore not suitable for vegetarian dishes.

Step 1: The Preparation

Dice the onion very finely, remove the seeds from the peperoncino, and chop it into the smallest possible pieces—this helps the heat distribute evenly throughout the sauce. Now you can press the garlic through a garlic press or, alternatively, chop it into fine pieces as well. Next, chop the rosemary needles—preferably as finely as possible so the aroma can really come through in the sauce. You can chop the walnuts into large or smaller pieces, depending on your preference.

Step 2: The Sauce

Heat some olive oil in a pan. Sauté the onion pieces, chopped peperoncini, and garlic until translucent. Now you can add the cranberries and a tablespoon of the jam. Add some chunky spicy tomatoes and a little salt. Then let the sauce simmer for about 5 minutes, stirring occasionally.

Step 3: The Gnocchi

Homemade gnocchi are, of course, especially delicious—why not give our recipe a try? If you don't have much time, you can also buy ready-made gnocchi at your favorite Italian restaurant. While your sauce is simmering, place another large skillet on the stove. Heat one to two tablespoons of olive oil in it, add the gnocchi, and toss them in the skillet for a few minutes. Now, toast the rosemary and walnuts together with the gnocchi until they're golden brown.

Step 4: The Finale

Divide the sautéed gnocchi between two plates and spoon the fruity, spicy sauce over them. Grate some Parmesan cheese over the dish to taste, and enjoy. Buon appetito!

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