

Gnocchi with SageButter Sauce

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

2

Description

A delicious sagebutter sauce with gnocchi pasta and Parmesan cheese makes a delicious side dish or complete meal

Ingredients

- - 2 (12 ounce) packages potato gnocchi - ¼ cup butter - 1 clove garlic
- minced - 1 teaspoon dried sage - ¼ teaspoon salt - ¼ cup grated Parmesan cheese - ¼ teaspoon ground black pepper - 2 tablespoons grated Parmesan cheese

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Bring a large pot of lightly salted water to a boil over high heat. Add gnocchi pasta and cook until they float to the surface
2. 2 to 3 minutes; drain. Dotdash Meredith Food Studios Melt butter in a skillet over medium heat. Stir in garlic and cook until softened and golden brown
3. about 4 minutes. Dotdash Meredith Food Studios Stir in sage and salt. Add cooked gnocchi
4. 1/4 cup Parmesan cheese
5. and pepper; toss gently to combine. Dotdash Meredith Food Studios Sprinkle with 2 tablespoons Parmesan cheese to serve.