



Pesto Gnocchi

SERVINGS: 2

PREPPING TIME: 0 MINUTES

COOKING TIME: 10 MIN

Ingredients

250g Mangiamo
200g double cream
100g mature cheddar
15g pesto
salt and pepper

Directions

To cook the pasta, choose an option:

1. Place into a pan of boiling water and cook for approx 1 minute
2. Add to sauce and continue to stir for 3 - 5 minutes
3. Place in air fryer for 9-11 minutes at 180° C. Add to prepared sauce.

For the sauce:

1. Combine all ingredients and cook over a low to medium heat until cheese is melted and beat until smooth.
2. Divide between 2 warmed bowls, sprinkling with Parmesan if wished, and season with salt and pepper on serving.

Nutrition (per portion): Energy 3221 KJ /calories 780, fat 76g; of which saturates 45g, carbs 6.7g; of which sugar 2g, fibre 2.8g, protein 16g, salt 2.6g