



Ingredients

650g gnocchi,
¼ teaspoon salt,
350g artichoke hearts, sliced,
2 tablespoons extra light olive oil,
2 cloves garlic, finely chopped,
¼ cup dry white wine,
Zest of 1 lime,
2 tablespoons lime juice,
125ml cream,
¼ cup parsley,
Salt and cracked pepper, to taste,



Extra Ingredients

2 tablespoons extra virgin olive oil,
¼ cup parmesan, grated or shredded,

How to Cook

Boil water in a saucepan, and add gnocchi and salt. While cooking, prepare remaining ingredients.

Put extra light olive oil in a frypan, when hot add garlic. Sauté until cooked, add sliced artichoke hearts and cook for a further minute. Add wine, salt & pepper, and lime zest & juice. Simmer until liquid is absorbed (approx. 1 minute). Add cream and bring to boil. Remove frypan from the heat, add parsley and set aside.

When cooked, drain gnocchi and add extra virgin olive oil to avoid them from sticking together, mix through.

Add artichoke mixture and mix well. Place in serving plates and sprinkle extra parmesan, if desired.

Serves 4

