

30-Minute Creamy Gnocchi: A Rich Tomato Sauce Dream

Creamy Garlic Tomato Gnocchi



TIME
30 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

Ingredient	Quantity	Notes
For the Gnocchi: Potato Gnocchi	2 (16 oz) packages	Store-bought is a huge time-saver!
Salt	1 tablespoon	For boiling water.:
For the Creamy Garlic Tomato Sauce: Olive Oil	2 tablespoons	Extra virgin preferred.
Unsalted Butter	1 tablespoon	Adds richness to the sautØ.
Small Onion	1, finely diced	Yellow or white onion.
Garlic		

DIRECTIONS

1. instructions (typically 2-3 minutes) until they float to the top.
2. Carefully drain the gnocchi and set it aside.
3. Prepare the : Sauce
4. In a large, deep skillet or : Dutch oven, heat the
5. over medium heat.
6. Add the diced
7. and sautØ for 4-5 minutes until it is soft and translucent.
8. Stir in the minced
9. and cook for 1 minute until fragrant.
10. Be careful not to burn the garlic.
11. Pour in the
12. crushed tomatoes
13. red pepper flakes
14. . Stir well to combine.
15. Bring the sauce to a gentle simmer, reduce the heat to low, and cook for 10 minutes to allow the flavors to meld and deepen.
16. Remove the skillet from the heat. Stir in the
17. heavy cream
18. Parmesan cheese
19. . Mix continuously until the cheese has melted and the sauce is smooth, creamy, and uniform.
20. Season the sauce generously with
21. salt and black pepper
22. Combine and : Serve
23. Add the cooked, drained gnocchi to the creamy tomato sauce. Gently toss everything until the gnocchi is

fully coated and heated through.

24. Serve immediately in bowls. Garnish with fresh
25. basil leaves

SWAPS & NOTES

For the Gnocchi: Potato Gnocchi (2 (16 oz) packages) Store-bought is a huge time-saver! Salt 1 tablespoon For boiling water.

Export to Sheets Swaps and Notes Gnocchi: While potato gnocchi is traditional, you can easily use sweet potato or even cauliflower gnocchi if you prefer.

Spice: The red pepper flakes are optional.

If you want a mild dish, omit them completely.

TIPS FOR SUCCESS

Don't Overcook the Gnocchi: Gnocchi cooks very fast!

Once they float to the surface of the water, they are done.

Use Freshly Grated Parmesan: It truly makes a difference.

Pre-grated cheese often contains anti-caking agents that prevent it from melting smoothly, resulting in a slightly grainy sauce.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/30-minute-creamy-gnocchi-a-rich-tomato-sauce-dream/>