



JERNEJ KITCHEN

CREAMY GNOCCHI WITH PROSCIUTTO AND VEGETABLES

Creamy gnocchi with prosciutto and vegetables is a simple 20-Minute midweek family dinner recipe. The sauce is lip-smackingly delicious and easy to make.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	15	MINUTES
TOTAL TIME:	20	MINUTES

CREAMY GNOCCHI WITH PROSCIUTTO

1/2 yellow bell pepper
1/2 red bell pepper
1/2 zucchini
1/2 onion
1/2 eggplant
3 tbsp olive oil
2 slices prosciutto cotto
1 handful of cherry tomatoes
1 tsp BAM Spices mixture Greek Gods (or a mixture of parsley, basil, and rosemary)
100 g (1/2 cup) cream cheese
120 g (1/2 cup) whipping cream
40 g (1/2 cup) Pecorino Romano cheese, shredded
600 g (1 1/2 pound) Ricotta Gnocchi
1 tsp fresh parsley, oregano, basil, to serve

SAUTÉ THE VEGETABLES

Clean the vegetables and finely dice them. Cut the cherry tomatoes in half. Cut the Prosciutto Cotto slices into small bits. Place a large pan with olive oil over medium heat. Add the vegetables (omit the tomatoes) and sauté for 5 minutes while stirring occasionally. Add the prosciutto Cotto and cherry tomatoes and season with [BAM Spices Greek God](#). If you can't find the spices in your country, use one teaspoon of homemade mixture made of dried parsley, dried oregano, rosemary, and dried basil. Cook for another 2 - 3 minutes.

COOK THE GNOCCHI

Cook the [Ricotta Gnocchi](#) or use your favorite gnocchi and cook according to the instructions on the package. Preserve 160ml (2/3 cup) of the cooking water.

COOK AND SERVE

Add cream cheese and whipping cream to the sauce. Wait for the cream cheese to melt, then add the reserved cooking water (add 1/2 cup and then add the rest if needed.) Simmer for 5 minutes; add the shredded cheese, stir, and add the cooked gnocchi. Continue to cook for 1 - 2 minutes. Stir in diced fresh herbs and lemon juice. Divide the Creamy gnocchi with prosciutto and vegetables between four plates and serve.

TOOLS AND EQUIPEMENT
kitchen knife
cutting board

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