



## 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.

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