

## GNOCCHI W/ BUTTER

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### INGREDIENTS

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- Package of DeNunzio's Potato Gnocchi
- 3 tbsp butter unsalted
- 1/4 tsp red pepper flakes
- 4 cloves garlic minced
- 1/2 tsp salt or to taste
- 1/4 tsp pepper or to taste
- 1/2 cup Parmesan cheese freshly grated

### BASICS

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Total: 15 min  
Prep: 5 min  
Cook: 10 min  
Yield: 4 servings

## DIRECTIONS

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- Cook gnocchi according to package instructions. Drain and set aside.
- Add the butter to a large skillet and melt it over medium heat. Add the red pepper flakes to the skillet and cook for 30 seconds or until fragrant.
- Add the gnocchi to the skillet with butter, and cook on high for about 5 minutes. Continuously toss the gnocchi to crisp it on all sides. Add the minced garlic to the skillet and cook for another 30 seconds over medium heat.
- Season with salt, pepper and sprinkle with Parmesan cheese. Toss well to coat all the gnocchi with cheese.
- Garnish with basil, sage or parsley. Serve warm.