

# Spinach, basil & pepita pesto with gnocchi & tomatoes



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Preparation 20 mins | Cooking 10 mins | Serves 4

600g fresh potato gnocchi  
1 tbs olive oil  
200g grape or cherry tomatoes, halved lengthways  
Extra grated parmesan & basil leaves, to serve

### Spinach, basil & pepita pesto

30g baby spinach  
1 garlic clove, crushed  
¼ cup pepitas  
1 cup basil leaves  
¼ cup grated parmesan  
⅓ cup olive oil

**STEP 1** To make the pesto, combine all ingredients in a food processor. Process until almost smooth. Season with salt and pepper to taste. Set aside.

**STEP 2** Bring a large saucepan of salted water to the boil. Add gnocchi and cook following packet directions. Drain. Set aside.

**STEP 3** Heat 1 tbs olive oil in a large frying pan over medium-high heat. Add tomatoes and gently toss over heat until hot and tender. Toss through gnocchi. Swirl through pesto. Sprinkle with extra grated parmesan and basil leaves. Serve.

## Good for you... *TOMATOES*

*Tomatoes are the richest food source of lycopene, a member of the carotenoid family which is important for the health of the prostate gland. The redder the tomato, the higher its lycopene content.*

