



Crispy Pan-Fried Gnocchi with Toasted Panko



This recipe calls for:

RAGÚ® Kettle Cooked Tomato Basil Pasta Sauce

Prep time

15 minutes

Cook time

30 minutes

Servings

4

Ingredients

- 1 tablespoon olive oil, divided
- 1 tablespoon butter
- 1/4 cup panko bread crumbs
- 1 tbtstablespoon grated Parmesan cheese
- 1 package (16 ounces) shelf-stable gnocchi
- 1 cup RAGÚ® Kettle Cooked Tomato Basil Sauce
- 2 tablespoons small basil leaves

Instructions

1. Heat 1 teaspoon oil in large nonstick skillet on medium heat. Add bread crumbs to pan. Cook 2-3 min. or until deep golden brown, stirring constantly. Transfer to small bowl; stir in Parmesan.

2. Heat remaining oil and butter in same skillet on medium heat until melted. Add gnocchito pan; arrange in single layer. Cook 5-6 min. undisturbed, until bottoms are deep golden brown. Transfer half the gnocchi to serving platter. Add sauce to remaining gnocchi in pan; toss gently until heated through.
3. Spoon sauced gnocchi onto platter. Serve immediately, sprinkled with bread crumbs and basil.

Tips:

Shelf-stable gnocchi is sold in the dry pasta aisle of the grocery store.

Substitute Italian-style panko for an extra boost of flavor in the crunchy topping