



Ingredients

- 500g pkt gnocchi
- 2 bunches asparagus, woody ends trimmed, cut into 5cm lengths
- 300g sugar snap peas, halved lengthways
- 300ml thickened cream
- 1/2 cup (130g) basil



Directions

Step 1

- Bring a large saucepan of water to the boil over high heat.
- Add the gnocchi, asparagus and peas and cook for 2-3 mins or until the gnocchi rises to the surface of the water.
- Drain well.



Step 2

- Meanwhile, heat the cream in a large frying pan over high heat.
- Bring to the boil.
- Cook for 2 mins or until cream boils and thickens.
- Add half the pesto and stir to combine.
- Remove from heat.
- Add the gnocchi mixture and gently toss to combine.

Step 3

- Divide the gnocchi mixture among serving bowls.
- Drizzle with the remaining pesto and season to serve.

