



Garlic Gnocchi

Serves:	Prep Time:	Cooking Time:	Calories:	Skill Level:
3-4 People	5 MIN	15 MIN		10

Garlic gnocchi is a rich and comforting dish made with soft potato dumplings sautéed in butter and garlic. It has a tender texture and a deep, savory flavor that makes it a popular Italian-inspired meal. This easy recipe comes together quickly and delivers a restaurant-quality dish at home. Whether served as a main or side, garlic gnocchi is both satisfying and flavorful.

Ingredients

- 1 pound gnocchi (store-bought or homemade)
- 3-4 garlic cloves, minced
- 3 tablespoons butter
- 1 tablespoon olive oil
- Salt and pepper to taste
- 2 tablespoons fresh parsley (optional)
- Optional: grated parmesan cheese

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15 minutes
- Total Time: 20 minutes
- Servings: 3-4
- Course: Main / Side
- Cuisine: Italian

Cooking Method

Instructions

1. Cook gnocchi according to package instructions and drain.
2. Heat butter and olive oil in a pan over medium heat.
3. Add garlic and sauté for **1-2 minutes** until fragrant.
4. Add cooked gnocchi and sauté until lightly golden.
5. Season with salt and pepper.
6. Toss well to coat in garlic butter.
7. Garnish with parsley and parmesan if desired.
8. Serve warm.

Cooking Tips

- Pan-fry gnocchi for a crispy outside
- Do not overcrowd the pan
- Use fresh garlic for best flavor

Variations

- Add spinach or mushrooms
- Add cream for a creamy version
- Use roasted garlic for a milder taste
- Add chili flakes for spice

What to Serve with Garlic Gnocchi

- Salad
- Roasted vegetables
- Grilled chicken or seafood
- Garlic bread

Storage

Store in an airtight container in the refrigerator for up to **2-3 days**.

Reheating

Reheat in a pan for best texture.

Frequently Asked Questions

What is gnocchi made of?

Traditionally made from potatoes, flour, and eggs.

Can I pan-fry gnocchi?

Yes, it adds a crispy texture.

Can I make it ahead of time?

Yes, reheat before serving.

Recipe Author

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