

Creamy Pesto Gnocchi with Sun-Dried Tomatoes

Servings: 2 | **Prep Time:** 5 minutes | **Cook Time:** 12 minutes | **Total Time:** 17 minutes

This creamy pesto gnocchi with sun-dried tomatoes is a fast, restaurant-style skillet dinner that comes together in under 20 minutes. Pan-fried gnocchi creates a lightly crisp exterior, while pesto and cream form a rich, velvety sauce that clings to every bite. Sun-dried tomatoes add a tangy, savory contrast that balances the creaminess beautifully. Perfect as a cozy vegetarian main or an elegant side for grilled meats or seafood.

Why You'll Love This Recipe

- Ready in under 20 minutes
- One-pan cooking with minimal cleanup
- Crispy gnocchi + creamy sauce for great texture
- Easy to customize with protein or vegetables
- Feels fancy but uses simple ingredients

Ingredients

- 1 lb gnocchi (shelf-stable or refrigerated)
- 1 tbsp butter
- 2 tbsp pesto
- ½ cup heavy cream or half-and-half
- ¼ cup sliced sun-dried tomatoes (oil-packed preferred)
- Salt & black pepper, to taste
- Grated Parmesan cheese (optional)

Ingredient Notes & Substitutions

- **Gnocchi:** Shelf-stable or refrigerated both work. No boiling required.
- **Pesto:** Store-bought pesto keeps this quick, but homemade works too.
- **Sun-dried tomatoes:** Oil-packed tomatoes add the most flavor. Drain lightly before slicing.
- **Cream:** Heavy cream gives the richest sauce, but half-and-half also works well.
- **Butter:** Helps the gnocchi crisp and adds depth to the sauce.

Instructions

Step 1: Pan-fry the gnocchi

Heat butter in a large nonstick skillet over medium heat. Add gnocchi in a single layer and cook 4–5 minutes, stirring occasionally, until lightly golden and crisp.

Step 2: Add pesto & tomatoes

Reduce heat slightly. Stir in pesto and sun-dried tomatoes. Cook 1 minute, stirring gently, until fragrant

and evenly coated.

Step 3: Add the cream

Pour in the cream and stir to combine. Simmer over medium-low heat for 2–3 minutes until the sauce thickens and becomes velvety.

Step 4: Adjust seasoning

Taste and season with salt and black pepper as needed. Remember pesto and sun-dried tomatoes already contain salt.

Step 5: Serve

Remove from heat and serve immediately. Finish with grated Parmesan if desired.

Tips for Best Results

- Use a nonstick skillet to prevent sticking while crisping.
- Do not overcrowd the pan — this helps achieve golden edges.
- If the sauce thickens too much, add a splash of milk or cream.
- Taste before adding salt, as pesto brands vary.

Easy Variations

- Add protein: grilled chicken, shrimp, salmon, or crispy pancetta
- Veggie add-ins: spinach, peas, or broccoli florets (stir in at the end)
- Lighter option: use ¼ cup milk plus a splash of pasta water
- Extra richness: add a spoonful of cream cheese or mascarpone

Storage & Reheating

Refrigerator: Store leftovers in an airtight container for up to 3 days.

Reheat: Warm gently on the stovetop or microwave with a splash of milk or cream.

Freezing: Best enjoyed fresh; freezing may slightly alter the sauce texture.