



Gnocci with Tomato Cream Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 stick butter
- 1/3 C. onion, small mince
- 1 large clove garlic, small mince
- 1 qt. heavy cream
- 2 C. tomato sauce

- 1 1/2 C. gruyère, finely grated
- 3/4 C. parmesan, finely grated
- 1 t. ground rosemary
- 1 t. chili powder
- 1/4 t. paprika

- salt and pepper to taste

- approx. 6-9 servings of gnocci

I cheated and used pre-packaged gnocci, but feel free to use your personal gnocci recipe or substitute your favorite kind of pasta.

Instructions

A recipe I created last night using elements of my godmother's alfredo and some of my favorite flavors. This recipe will serve around 6 with generous portions.

-
1. In a large skillet, brown the butter over med-high heat. Take care not to burn the butter. Add the onion and garlic. Sauté briefly.
 2. Add 1 C. cream, 1/2 C. gruyère, and 1/4 C. parmesan. Let the cheese melt. Use a whisk if you have trouble incorporating the cream into the butter.
 3. Continue adding cream and cheese in increments until all of the cheese and cream is gone.
 4. Add tomato sauce and spices to the skillet. reduce heat to low and let simmer. Stirring occasionally.
 5. Meanwhile, bring a pot of water to a boil and cook your gnocchi (or pasta of choice).
 6. Add the gnocchi to the sauce and serve.