



Ingredients

1 Tblsp Basil pesto sauce
(Classico is good)
10-12 gnocchi (raw)

Sliced Veggies, I Use:

16 grape tomatoes
1 zucchini squash
1/4 onion chopped
1/4 Green pepper chopped

Sure gnocchi is amazing served in a bowl with a sauce, but have you ever had nicely browned gnocchi taken straight off the grill?

Believe me, the crispy-chewy texture is something that you simply must try.

Veggie Gnocchi

Kebabs

4 servings ⌚ 25 minutes

Method

1. Slice veggies.
2. Toss all ingredients in bowl until coated with sauce.
3. Slide items one by one onto skewer.
4. Grill kebabs 7 - 8 minutes on each side. Gnocchi should be browned and veggies blistered..

