

creamy olive & 'sausage' gnocchi



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Ingredients

- 1/2 onion, chopped
- 1 pack gnocchi
- 150ml soy cream
- 1 cup veggie stock
- Large handful cherry tomatoes, chopped in half
- 150g spinach
- 1/2 a pack Elysian Foods Marinated Olives, chopped (for an extra flavour hit, try our Elysian Chilli Marinated olives!)
- 3 veggie sausages
- Salt and pepper

Method

1. Fry onion in a pan until soft.
2. Add gnocchi and vegan sausages and fry for about five minutes until mostly cooked.
3. Add soy cream and stock and allow to simmer for a few minutes until some of the liquid has evaporated.
4. Add chopped cherry tomatoes and spinach and mix in until spinach is cooked.
5. Season to taste with salt and pepper.
6. When the liquid is nice and creamy (not too watery) add in the olives then turn off the heat and enjoy!

You can also try with a dollop of Elaiasalata on top!

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