

# Teriyaki Gnocchi



**PREP TIME : 20 MIN**

**COOK TIME : 15 MIN**

**SERVES : 4**

## **Ingredients :**

- *½ cup (120 mL) VH<sup>®</sup> Teriyaki Sauce*
- *1 cup (250 mL) veal stock*
- *1 peeled and chopped red onion*
- *50 cherry tomatoes*
- *10 basil leaves*
- *20 slices of bacon*
- *1 lb (600 g) gnocchi*
- *¼ lb (100 g) grated parmesan cheese*

## **Directions :**

- 1. Cut bacon slices in small pieces. Cook bacon in a saucepan at low heat for 15 minutes or until crispy. Add chopped onion, cherry tomatoes and basil leaves. Remove excess bacon fat and discard. Add the VH<sup>®</sup> Teriyaki Sauce and cook to reduce by half. Add veal stock and let simmer at medium heat for 10 minutes.*
- 2. Bring a pot of salted water to a boil. Add gnocchi and cook for 3-5 minutes depending on the size of your gnocchi. It is very important to keep the water boiling during cooking. Cooking is completed when gnocchi float at the surface.*
- 3. Remove gnocchi from water, drain well and incorporate directly into the sauce. Add grated parmesan cheese and serve.*



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*Tip:*

*Substitute the gnocchi with ravioli Add sauce to your favorites pasta for a different taste*

*Pairings:*

*Chicken, beef and vegetables Grilled salmon*