

Potato Gnocchi and Tuna Bake

Serves: 2

Preparation Time: 5 minutes

A delicious winter meal that will warm you up in the coolest of months.

Ingredients

325g pottle Pams Fresh Carbonara Sauce

1/4 cup cream

1/4 cup milk

400g bag potato gnocchi

185g can Pams Tomato and Basil Tuna

1/4 cup stuffed olives, halved

1/2 cup grated cheese

Method

Stir the carbonara sauce, milk and cream together in a saucepan until hot. Set aside.

Cook the gnocchi in boiling salted water for 5 minutes or until the gnocchi rise to the top of the boiling water. Drain well and toss into the carbonara sauce.

Transfer to a small baking dish and scatter over the olives and cheese.

Fan grill at 180 degrees celsius for 5-7 minutes (200C without fan) until the top is golden. Sprinkle over a few chopped favorite herbs like thyme or rosemary to garnish if you have them on hand.

Some handy tips

Use Pams lemon and pepper tuna and add 1/4 cup chopped chives. Add a finely chopped red or green pepper to the sauce.

Prepare the dish in advance and refrigerate until ready to re-heat and serve. If you do this, bake at 180 degrees celsius for 30 minutes.

For a richer sauce use 1/2 cup cream or for a leaner sauce use 1/2 cup milk. Using both cream and milk gives a delicious creamy sauce.