

Creamy Gnocchi with Smoked Trout



Serves 2 Prep 5 mins

Cooking 5 mins

Easy

Ingredients

350g pack gnocchi
150ml double cream
1 large courgette, coarsely grated
2 hot smoked trout fillets, flaked into large pieces
chives, chopped

1. Put a large pan of water on to boil and cook the gnocchi following packet instructions. Meanwhile, heat the cream in a saucepan. Stir in the courgette and cook for 1-2 mins until it has softened. Turn up the heat and bubble until quite thick. Stir in the trout and the chopped chives. Heat through, season, but do not add too much salt as the fish is already quite salty.
2. Drain the gnocchi and stir through the sauce. Add some more chives and a little pepper before serving