

INGREDIENTS FOR 4 SERVINGS

- 3 Tablespoons Olive Oil
- 1 Large Shallot, Minced
- 2 Leeks, Halved and Diced
- ½ Teaspoon Kosher Salt
- ¼ Teaspoon Pepper
- 28 Ounce Can Whole Peeled Tomatoes,
Undrained
- ¾ Cup Vegetable Broth
- 3 Tablespoons Butter
- 16 Ounce Package Gnocchi
- ¼ Cup Grated Parmesan Cheese
- ¼ Cup Heavy Cream
- Parsley (optional)



Sangiovese



Belgain Ale



PREPARATION

In a large skillet over medium heat add the olive oil. Add the shallot, leeks, salt and pepper and sauté for 3 minutes or until starting to soften. Pour in the tomatoes, broth, gnocchi and top with butter. Cover the pan and cook for 5 minutes, or until gnocchi have softened. Check gnocchi for tenderness.

Stir in the parmesan cheese and heavy cream, stir to combine and serve immediately. Garnish with parsley if desired.