

Gnocchi with (Not) Sun-dried Tomato Sauce

Servings: 2

Adapted from

<http://budgetbytes.blogspot.com/2012/08/not-sun-dried-tomato-sauce-117-recipe.html>

Ingredients

1/3 cup olive oil



1/2 teaspoon minced garlic 1/2 teaspoon dried oregano

1/2 teaspoon dried basil

1/4 teaspoon dried thyme

1/4 teaspoon dried rosemary

1/8 teaspoon crushed red pepper

1/4 teaspoon pepper

1/4 teaspoon salt

3 oz tomato paste

1/2 teaspoon honey

8 oz packaged or homemade gnocchi

Preparation

1) Add the olive oil, garlic, basil, oregano, thyme, rosemary, crushed red pepper, salt, and some freshly cracked pepper to a small skillet. Stir and heat the mixture over low heat for about 3-5 minutes. It's okay if it sizzles slightly, but you don't want it to get hot enough that the herbs burn.

2) Add the tomato paste and honey. Allow it to heat through as you stir. It will not form a smooth sauce. Continue to stir and heat over low for about 5 minutes or until you notice the tomato paste has darkened slightly.

3) Meanwhile, cook gnocchi according to package directions. Drain, top with sauce, and serve.