

Cacio e Pepe Gnocchi

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Total time: 30 minutes

Servings: 4

Ingredients

6 tablespoons olive oil, divided

2 (12-ounce) packages refrigerated skillet gnocchi (such as Rana), divided

2 teaspoons black pepper

1 cup heavy cream

1 ounce Parmesan cheese, finely grated (about 3/4 cup)

1 ounce Pecorino Romano cheese, finely grated (about 3/4 cup)

Chopped fresh flat-leaf parsley

Crushed oven-baked Parmesan cheese crisps (such as Parm Crisps) (optional)

Directions

1. Preheat oven to broil with rack about 10 inches from heat source. Heat 2 tablespoons oil in a large broiler-safe skillet over high. Add 1 package of gnocchi, and shake skillet to coat gnocchi in oil. Cook, flipping gnocchi occasionally as they release from skillet, until gnocchi are golden brown and crisp in spots, 8 to 10 minutes. Transfer to a medium bowl. Repeat process with 2 tablespoons oil and remaining package of gnocchi. Wash and dry skillet.
2. Heat pepper and remaining 2 tablespoons oil in skillet over medium. Cook, stirring constantly, until pepper is sizzling and fragrant, about 2 minutes. Add cream, and bring to a simmer over medium-high. Remove from heat, and stir in cheeses until melted and smooth. Add gnocchi, and stir to coat in cream mixture.
3. Transfer skillet to preheated oven, and broil until gnocchi is browned in spots and cream mixture thickens, 1 minute and 30 seconds to 2 minutes. Garnish with parsley and cheese crisps (if using). Serve immediately.