



Gnocchi in LemonCream Sauce

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

35 mins

Description

This is a hearty tangy and flavorful dish Broccoli and cauliflower stand up to the rich sauce Mix up gnocchi flavors to suit your tastes

Ingredients

- - 3 tablespoons olive oil - 2 cloves garlic
- minced - 3 cups fresh broccoli florets - 3 cups coarsely chopped cauliflower - 1 teaspoon lemon-pepper seasoning - 1 cup chicken broth - 1 (12 ounce) package frozen gnocchi - $\frac{1}{4}$ cup lemon juice - 1 pint heavy cream - 1 tablespoon capers - $\frac{1}{2}$ cup finely grated Parmigiano-Reggiano - salt and ground black pepper to taste

Instructions

1. Heat oil over medium heat in a large high-sided pan with a lid. Add garlic and cook until fragrant
2. about 1 minute. Add broccoli
3. cauliflower
4. and lemon-pepper; mix well. Cover and cook for 4 minutes. Remove lid
5. mix well
6. and pour in chicken broth. Replace lid and let the broth steam cook the vegetables for about 4 minutes. Meanwhile
7. bring a large pot of lightly salted water to a boil. Cook gnocchi in the boiling water until they float to the top
8. 3 to 5 minutes. Drain
9. reserving 1/2 cup of cooking water to mix into the sauce. Pour lemon juice over the vegetables and mix to combine. Pour in cream and capers. Simmer for about 6 minutes. Add gnocchi and pasta water. Season with salt and pepper. Top with Parmesan cheese and let sit for 2 minutes before serving.