



Gnocchi with Pesto and Shrimp

Jacob · 30/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

4

Description

This combination of flavors is surprisingly delicious Use homemade gnocchi andor pesto for even better flavor

Ingredients

- - 1 (16 ounce) package gnocchi - 2 tablespoons olive oil
- divided - 1 bunch fresh asparagus
- trimmed and sliced - 2 cloves garlic
- minced - 1 pound uncooked medium shrimp
- peeled and deveined - 5 ounces pesto
- divided - 2 tablespoons fresh lemon juice
- divided

Instructions

1. Bring a large pot of lightly salted water to a boil. Cook gnocchi in the boiling water until they float to the top
2. 2 to 4 minutes. Meanwhile
3. heat 1 tablespoon olive oil over medium-high heat. Saute asparagus and garlic in the hot oil until asparagus is tender
4. about 5 minutes. Transfer cooked gnocchi to a bowl using a slotted spoon; set aside. Heat remaining olive oil in a large skillet over medium-high heat. Saute shrimp
5. 2 tablespoons pesto
6. and 1 tablespoon lemon juice in the hot oil until shrimp are fully cooked and opaque
7. about 5 minutes. Add cooked gnocchi
8. asparagus
9. remaining pesto
10. and remaining lemon juice; stir to combine. Serve. Cook's Note: Use a high-quality store-bought or homemade pesto.